

Chickpea Chocolate Cake

Ingredients:

- 1 1/2 c. semi-sweet chocolate chips
- 1 (15-oz.) can chickpeas, rinsed and drained
- 4 eggs
- 3/4 c. white sugar
- 1/2 tsp. baking powder

Optional toppings: powdered sugar, frosting or fresh berries.



Featured in: FN 1508
“Pulses: The Perfect Food”
www.ag.ndsu.edu/pubs

Directions:

- Preheat oven to 350 degrees F. Grease 9-inch round cake pan. Melt chocolate chips in a microwave-safe bowl, stirring occasionally until chocolate is smooth. Combine chickpeas and eggs in food processor or blender and process until smooth. Add sugar and baking powder; blend. Pour in melted chocolate, then blend until smooth. Transfer batter to prepared cake pan. Bake for 40 minutes or until toothpick inserted in center of cake comes out clean. Cool on wire rack.

Makes nine servings. Per serving (without frosting): 320 calories, 13 grams (g) fat, 7 g protein, 47 g carbohydrate and 190 mg sodium.

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