Moist Gluten Free Chocolate Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

200 g semi sweet chocolate
350 g garbanzo beans/chick peas
4 eggs
1.8 dl sugar
1/2 ts gluten free baking powder

Instructions

- Preheat oven to 175 degrees C (350 degrees F)
- Grease and flour a 23 cm (9 inch) round cake pan
- Melt the chocolate using a *Bain-Marie*
- Mix eggs and beans in a food processor until very smooth
- Add sugar and baking powder and continue blending until the mixture is even
- Pour in chocolate and mix or stir until evenly blended
- Pour into the cake pan
- Bake for 40 min or until a cake needle or toth pick comes out clean

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- Cool for 15 min before removing cake from pan
- Delicious served with ice cream or custard