

## Gluten-free Chocolate Cake—adapted from The 10 Cent Diet blog

- 1 ½ cups organic gluten-free dark chocolate chips (if you aren't dietarily required to eat gluten-free, you can use any chocolate chips that you'd like)
- 1 19-ounce can organic garbanzo beans, rinsed and drained
- 4 eggs
- ½ cup sucanat (you can use white sugar, but sucanat has a more caramel-ly taste that is wonderful)
- ½ teaspoon baking powder
- 2 Tablespoons cacao nibs
- Dark chocolate for curling and garnish
- Butter and gluten-free flour for greasing the pan

Preheat the oven to 350° F. Grease and flour a 9-inch spring-form pan.

Melt the chocolate in the microwave in a heat-proof bowl, starting with 1 minute, stopping to stir, then in 20-second intervals till it is melted.

Put the drained, rinsed beans in the bowl of a food processor and blend until all the beans are broken up, 30 seconds to 1 minute. Add the eggs and blend until smooth, about 1 minute. Add the sucanat and the baking powder and blend. Pour in the melted chocolate and blend till smooth, scraping down the sides to be sure everything is incorporated.

Pour into the spring form pan and bake for 40 minutes. A knife inserted in the center should come out clean. Cool on a wire rack for 15 minutes. Remove spring form sides and transfer cake to a serving platter.

Just before serving, sprinkle with cacao nibs and chocolate curls. (To make chocolate curls, run a vegetable peeler over a chocolate bar.)

Serve with ice cream or if you are also eating dairy-free, substitute coconut milk ice cream. And a little fruit never hurts ... make a fresh berry topping by adding a little sugar to fresh berries and let them sit for a few minutes. I love adding a splash of good-quality balsamic vinegar to the berries before they sit, too.