

## Chocolate Chickpea Cake (Gluten Free)

Laura Nilsen realized she was destined for a culinary career when she observed that none of the other kids garnished their mud pies with flowers or added dog food to improve the texture. Since then she's cooked high and low – in cafes, castles, and soup kitchens; for movie stars, madams and monks. As Food Editor of Veggie Life, Laura is sometimes called upon to develop recipes to fulfill a need. The challenge to create a low-fat, wheat-free cake was met with Chocolate Chickpea Cake, a recipe which resulted in more kudos from readers than any other recipe we've published.

2 cups cooked or canned chick-peas, drained

1/3 cup orange juice

4 large eggs, room temperature

1 cup light brown sugar

¼ cup cocoa

½ teaspoon baking powder

¼ teaspoon baking soda

Cooking spray or oil.

1. Preheat oven to 350 degrees. Lightly spray or oil an 8-inch round cake pan and line bottom with a circle of waxed paper.
2. In a food processor, process chickpeas and orange juice until very smooth. Add eggs, one at a time, pulsing after each addition. Add sugar, cocoa, baking powder, and baking soda and process until well-blended, stopping to scrape down the sides of the bowl as necessary.
3. Pour batter into prepared pan and bake for 50 minutes, or until a toothpick inserted in the center comes out clean. Remove cake from oven and let cool on a rack for 15 minutes before removing from pan. Serve warm or at room temperature, garnished with fruit or whipped topping, if desired.

Makes 8 servings.

Per serving: 232 CAL (16% from fat), 7g PROT, 4g FAT, 41g CARB, 103 mg SOD, 137 mg CHOL., 4g FIBER

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