

Amaranth, Quinoa and Dark Chocolate Cake

Yield: 4 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/moist-dark-chocolate-cake-recipe-indian>

Ingredients:

- 4 1/2 ounces dark chocolate 70 % cocoa, Valhrona for me
- 7 tablespoons butter unsalted
- 1/2 cup cane sugar blond
- 3 tablespoons flour amaranth, 1 oz
- 3 tablespoons Quinoa Flour 1 oz
- 1 teaspoon pure vanilla extract
- 1/3 cup pecans chopped coarsely, 1 oz
- 3 eggs
- 1 pinch salt

Nutrition:

1. Calories: 610 calories
2. Carbohydrate: 51 grams
3. Cholesterol: 215 milligrams
4. Fat: 43 grams
5. Fiber: 4 grams
6. Protein: 8 grams
7. SaturatedFat: 21 grams
8. Sodium: 280 milligrams
9. Sugar: 41 grams

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