

# Spiced Chocolate & Walnut Cake

With Candied Orange

## Ingredients

110 g buckwheat flour  
20 g coarsely chopped toasted walnuts  
3 tablespoons tapioca starch or  
alternately potato starch  
60 g brown sugar  
1 tablespoon flax seed  
1 teaspoon baking powder  
¼ teaspoon baking soda  
½ teaspoon sea salt  
¾ teaspoon agar agar  
1 teaspoon cinnamon  
1 tablespoon espresso powder  
*Pulse on and off to distribute.*

*Add in the wet ingredients:*  
60 g cooked sweet potato puree  
80 g melted dark chocolate  
2 tablespoons shortening  
60 g agave syrup  
90 ml chocolate rice milk  
(made with chocolate syrup)  
2 teaspoons orange juice  
3 teaspoons vanilla extract  
*Cover and process the ingredients  
until a smooth batter forms.*

## Instructions

1. Scrape and spoon the batter into the cake pan. Bake in the centre of a preheated oven till firm- about 30 to 35 minutes. Cool on a wire rack. Cover and chill.
2. Slice and serve with powdered sugar and candied orange slices.