**CLIMATE IMPACT PER PORTION**

**0,1 kg CO₂e**

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🥧 8 SLICES    🌡️ 175ºC    ⏱️ 45 MIN + TIME TO COOL

COOP

# CHOCOLATE CAKE WITH BLACK BEANS

A moist chocolate cake with black beans, coffee and chocolate ganache.
Feel free to flavour the cake with orange or mint for a fruity and fresh taste.

## INGREDIENTS

3 dl cooked black beans

1 dl cold coffee

2 dl flour

1 dl rapeseed oil

0.5 dl cocoa

1.5 dl sugar

Optional seasoning: finely gratedpeel from 1 orange or 2 teaspoons chopped mint

2 ml salt

### CHOCOLATE GANACHE

100 g dark chocolate

1 dl whipped cream of any kind

## INSTRUCTIONS

○ Set the oven to 175°. Blend the beans to a smooth mash.
Add the coffee and mix a little more. Stir together with the other ingredients in a bowl.

○ Grease a small round baking form with a removable bottom (approx. 18 cm in diameter) and pour in the mixture.

○ Bake in the middle of the oven for about 25 minutes.
Allow to cool completely.

### CHOCOLATE GANACHE

○ Break the chocolate into small pieces. Heat the cream in a saucepan and add the chocolate. Stir until dissolved. Pour the chocolate ganache over the cake. Refrigerate for a few hours before serving.

**TO MEET THE ONE PLANET PLATE CRITERIA:** Choose organic flour, rapeseed oil, organic/Rainforest alliance coffee, cocoa and dark chocolate.