# Individual Blackberry Cakes with Quinoa

# For 4 servings:

# Preparation: 15 min

# Rest: 10 min

# Cooking time: 25 min

# Easy

# 300 g blackberries

# 50 g cane sugar

# 5 cl water

# Quinoa crust:

# ½ dl DreamTM Rice-Quinoa

# 2 tsp apple vinegar

# 50 g spelt flour

# 20 g quinoa, cooked according to package directions

# 50 g almond meal

# 1 tsp baking powder

# ½ tsp salt

# zest of 1 lemon

# 50 g of cane sugar

# 1 egg

# 5 Tbs vegetable margarine, melted and cooled

# Preheat the oven to 190 °C. Put the blackberries in a sauce pan. Sprinkle with the cane sugar and the water. Heat for 2 minutes.

# Quinoa crust: mix the vegetable drink with apple vinegar. Set 10 minutes aside. Using a food processor mix the flour, quinoa, almond meal, baking powder, salt, lemon zest and cane sugar. Add the egg and margarine. Blend until the dough resembles couscous. Add the plant drink. Blend until the liquid is totally absorbed and smoothly blended with the other ingredients.

# Divide the fruit in jars and cover them with the quinoa dough. Reduce the oven temperature to 180 °C. Bake for 25 to 35 minutes.

# Delicious with luke warm or cold yogurt or a scoop of vanilla ice-cream.

# Organization:

# This dessert can be prepared a day in advance.

# Variation:

# Replace blackberries with blueberries, raspberries, rhubarb, apples,....

# Replace DreamTM Rice-Quinoa with the Organic Spelt DreamTM + Calcium, DreamTM Oat + Calcium & Vitamins or DreamTM Rice Vanilla Organic.