



## **Chickpea Cake**

### ***Panque de Garbanzos***

Supposed to be all the rage in the state of Sinaloa in western Mexico, this is slightly adapted from a recipe I saw on TV on one of those Saturday afternoon cooking shows. The main difference is the use of chickpea flour in place of canned pureed chickpeas. It is easier and I liked the results better.

#### **Ingredients:**

1 cup (2 sticks) unsalted butter, softened, plus more to grease the pan  
1 cup granulated sugar  
½ teaspoon ground cinnamon  
6 eggs, separated into yolks and whites  
1 cup of chickpea (garbanzo) flour  
½ cup all-purpose flour, plus more to flour the cake pan  
2 teaspoons baking powder  
Pinch of salt

#### **Preparation:**

Preheat the oven to 350°. Line a 9-inch round cake pan with parchment paper and grease the bottom and sides with butter. Sprinkle with flour and shake off any excess.

Beat the butter until soft and creamy, and then incorporate the sugar and the cinnamon while beating. Beat until well mixed and fluffy. Add the egg yolks and continue beating. In a separate bowl, combine the flour, chickpea flour, baking powder and salt. Add the dry flour mixture into the mixing bowl gradually as you beat until well incorporated and completely mixed. At this point the batter may seem too dry and stiff, but that is exactly what you want. Resist the urge to add liquid!

In another bowl, beat or whisk the egg whites until they hold stiff peaks. Gently fold the beaten egg whites into the chickpea batter until completely incorporated.

Pour the batter into the cake pan, leveling it with a spatula as needed. Bake for about 35 minutes. A toothpick inserted into the middle should come out clean when it is done, and the center should not be too jiggly.

Cool the cake for at least 10 minutes and then invert the pan into a plate to remove it. Take off the parchment paper and invert it again onto the serving platter so that the cake is right side up.

You can dust the cake with a mixture of confectioner's sugar and cinnamon right before serving. The TV chef served it with banana slices browned in butter and whipped heavy cream. I like it just fine with whipped cream from a can along with a few blueberries or strawberry slices. You might find that the

texture of the cake is denser in the middle than at the sides. This is considered a feature and not a bug and is just fine so long as the cake has been thoroughly baked.

It is surprising how good this cake is. It shows that chickpeas aren't just for falafel and can be fal-  
awesome in a dessert! (Fal-awful vs. fal-awesome, get it?)