



**LEFTOVER RICE &
CHOC ORANGE CAKES**



LEFTOVER RICE & CHOC ORANGE CAKE



Prep time



Cook time



Serves

A Recipe by OzHarvest

NEED

1 ½ cups boiled
orange

1 cups cooked rice
(cold)

1 tsp vanilla essence

1 ½ cups castor
sugar

6 eggs

1 ½ cups desiccated
coconut

½ cup cocoa powder

1 cup chopped
chocolate

Did you make too much rice again? Don't throw it away. Instead, use it up with this Leftover Rice, Chocolate and Orange Cake recipe!

HOW

1. Simmer whole oranges in water until soft. Drain and cool.
2. Cut in half, remove seeds use a food processor to blend into a rough paste consistency. Add to a bowl.
3. Combine cooked rice, vanilla and sugar in food processor, blend until smooth. Add to citrus puree bowl with eggs and combine.
4. Fold coconut, cocoa powder, chocolate and baking powder into orange mixture.
4. Pour into individual silicon molds (cupcake size) and bake in oven at 180°C for 20-25 minutes.



**SAVE FOOD.
SAVE MONEY.
SAVE THE PLANET.**