



### **Dragon Fruit Chocolate Rice Shortcake**

1/3 cup chopped sliced almonds  
1 cup rice flour  
1 cup granulated sugar  
1/2 Tablespoon baking soda  
1/2 cup dark chocolate chips  
1/4 cup unsalted butter  
1 (12 ounce) can evaporated milk  
1 teaspoon vanilla extract  
1/2 teaspoon almond extract  
1 egg, lightly beaten  
1/4 cup fine chopped almonds  
1 Tablespoon (each) unsweetened cocoa; confectioner' sugar

### **Dragon Fruit Topping**

1 fresh dragon fruit, lightly peeled  
1 cup dark sweet cherries  
2 Tablespoons cherry juice or syrup  
2 teaspoons fresh lime juice  
1 Tablespoon fine chopped crystallized ginger  
4 to 6 mint leaves, fine chopped  
Garnish: Mint Sprig as desired  
Serve with: Whipped Cream if desired

Preheat oven 350 degrees F. Grease 9-1/2 to 10 inch fluted round baking pan; sprinkle the bottom of pan with 1/4 cup chopped sliced almonds.

In a large bowl, stir together flour, sugar, and baking soda. Set aside.

Place chocolate chips and butter in microwave safe bowl; heat on high power for 1 minute or butter melts; remove; stir until smooth. Place into mixing bowl.

With the mixer on low speed; add evaporated milk, vanilla, almond extract, and egg. Mix until combined. Add dry ingredients mixing on low speed until batter is smooth.

Pour batter into prepared pan; sprinkle the top with fine chopped sliced almonds; bake in 350 degree F. oven for 40 to 45 minutes. Remove from oven; cool 10 to 15 minutes. Mix unsweetened cocoa and confectioners' sugar. Lightly sprinkle over cake.

Turn cake onto serving platter. Let cool completely.

**Dragon Fruit Topping:**

Chop peeled dragon fruit into bite size chunks; place in medium sized bowl. Stir in cherries, cherry juice, lime juice, ginger, and mint leaves. Serve over slices of cake. Garnish with mint leaves. Serve with dollops of whipped cream as desired.

Yield: Serves about 10

**Cook's Note:** Add more cherry juice to the sauce if desired

**About the Recipe:** This light chocolate almond flavored cake is delicate and perfect for the dragon fruit and cherry sauce. A touch of fresh mint and candied ginger adds a pop to the topping. So simple and easy to make. Add dollops of whipped cream for a fancy add-on.