



BEETROOT AND CHOCOLATE CAKES

Season: autumn / winter
From the garden: beetroot
Type: dessert
Difficulty: easy
Serves: 10-12 adults, 24-30 small tastes

Equipment

- Large Saucepan
- Knives
- Boards
- Measuring spoons
- Measuring cup
- Can opener
- Wooden spoons
- Soup ladle
- Stick blender

Ingredients

- 3 large or 4-5 small beetroot
- 3 eggs
- 1 1/4 cup vegetable/olive oil
- 1 1/2 cup caster sugar
- 1 1/2 tsp vanilla extract
- 1 3/4 cups self-raising flour
- 3/4 tsp baking soda
- 1/2 cup cocoa

Chocolate Icing

- 1 1/2 cups Chelsea Icing Sugar
 - 1 Tbsp cocoa powder
 - 50g soft butter
 - 2 Tbsp hot water
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How to make it:

1. Preheat the oven to 170°C. Grease a 20cm diameter cake tin or muffin tins (and line the base with baking paper if using large tin).
2. Cook the beetroot til tender and then drain. Purée in a food processor or blender until smooth.
3. Put eggs, oil, caster sugar and vanilla extract into a mixing bowl. Beat together well.
4. Mix in the beetroot purée.
5. Sift the self raising flour, baking soda and cocoa into the mixture and mix to combine.
6. Pour into the prepared muffin tins.
7. Bake for approximately 60 minutes for large cake or 20 mins for small or until a skewer inserted comes out clean and the cake has shrunk from the sides of the tin. Remove from the oven and allow to stand for 5 minutes before turning onto a

cake rack to cool.

8. When the cake is cold, dust with icing sugar before serving or top with Chocolate Ganache or Icing.

To make Chocolate Icing:

1. Combine **Chelsea Icing Sugar** and cocoa powder.
2. Add softened butter and pour some of the hot water over.
3. Mix together with a knife or spatula, adding more water as required to achieve a smooth, spreadable consistency.