

Chocolate Beetroot Cake



Ingredients

50g bitter cocoa powder
180g plain flour
1 $\frac{1}{2}$ tsp baking powder
250g caster sugar
Pinch of salt
300g cooked fresh beetroot
3 eggs
200ml corn oil
1 tsp vanilla extract

Method

1. Heat the oven to 180c and grease and base line a square tin,
2. Sift the cocoa powder, baking powder and salt into a bowl. Mix in the sugar and set aside.
3. Puree the beetroot in a food processor.
4. Add the eggs, to the mix one at a time and then the oil and vanilla extract.

5. Make a well in the centre of the dry ingredients and pour the beetroot mixture into it.
6. Lightly mix, using a wooden spoon and pour into the prepared tin.
7. Bake for 40 minutes.
8. Remove from the tin, allow to cool and dust with icing sugar and cocoa powder.