

## Beet, Strawberry & Choc Chip Cupcakes Serves: 32 tastings



**From the garden:** Beetroot & egg

<b>Equipment:</b> <ul style="list-style-type: none"><li>• Kitchen Aid</li><li>• Food processor</li><li>• Wooden spoon x 1</li><li>• Measuring cups</li><li>• Measuring spoons</li><li>• 6 x black silicone muffin pans</li><li>• Spray oil</li><li>• Serving plates x 5</li></ul>	<b>Ingredients:</b> <ul style="list-style-type: none"><li>1 x 250g butter (soften using microwave)</li><li>1 ½ cups sugar</li><li>4 eggs</li> <li>1 cup cooked beetroot</li><li>2/3 cup Greek yoghurt</li><li>1 packet strawberry jelly crystals</li> <li>2 + 2/3 cup self-raising flour</li><li>1 teaspoon strawberry essence</li> <li>2 cups chocolate chips</li></ul>
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### Method:

1. Heat oven to 170C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. In the Kitchen Aid mixing bowl, beat together butter, sugar and eggs until light and fluffy.
4. Meanwhile, put beetroot, yoghurt and jelly crystals into a food processor and process until smooth. Set aside.
5. Add flour, strawberry essence and beetroot mixture into the butter mixture and continue to beat on low speed until the mixture is evenly mixed.
6. Add chocolate chips and use a wooden spoon to mix evenly.
7. Lightly spray muffin pans with oil.
8. Spoon mixture into the muffin pans, about two-third full.
9. Bake for 20 minutes or until golden brown.
10. Serve into 5 serving plates.