

# Chocolate Beetroot Cake

**Season:** Spring

**Type:** Dessert

**Serves:** 36 tastings

**From the garden:** Beetroot



<b>Equipment:</b>	<b>Ingredients:</b>
Food processor Large saucepan x 1 Wooden spoon x 1 Red baking dish x 1 Measuring spoons Measuring cups Kitchen scale Chopping boards & knives Deep baking tray x 1 Baking paper Serving plate x 5	200g butter ¾ cup canola oil 1 + 2/3 cups brown sugar 2/3 cup maple syrup 1 teaspoon vanilla  3 beetroots (top & tail trimmed, quartered) 4 eggs ½ cup milk 2 + 2/3 cups plain flour 2 ½ teaspoons bicarbonate soda 1 cup cocoa powder 2 cups choc chip

## What to do:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Heat butter, oil, sugar, maple syrup and vanilla in a large saucepan over medium heat until butter is melted but not boiling. Set aside to cool slightly.
4. Put beetroots in a red baking dish in single layer, add some water, cover with a serving plate and cook in the microwave on high heat for 5 minutes.
5. Put beetroot in the food processor in batches and process until minced.
6. Put beetroot, eggs, milk, flour, bicarbonate soda, cocoa and choc chip into the butter-sugar mixture, stir until evenly mixed.
7. Pour cake mixture into the lined baking tray and spread it evenly.
8. Bake for 20 minutes or until skewer inserted into centre of cake comes out with a few crumbs.
9. Cut the cake into 36 pieces.
10. Serve into 5 serving plates.