

## Chocolate Beetroot Cake

*Adding beetroot to a chocolate cake makes it wonderfully fudgy and moist*

75 g / 2.5 oz cocoa powder or powdered drinking chocolate  
180g / 6.5 oz plain flour  
2 tsp baking powder  
250g / 8.5 oz caster sugar  
250g / 8.5 oz cooked beetroot  
3 large eggs  
200ml / 7fl oz corn oil  
1 tsp vanilla extract  
Icing sugar for dusting



### Method

Preheat oven to 180° / 350°F / GAS 4. Arrange muffin cases or cake tin  
Sift the cocoa powder, flour and baking powder into a bowl. Mix in the sugar and set aside  
Puree the beetroot in a food processor.  
Add the eggs, one at a time, then add the vanilla and oil and blend until smooth  
Make a well in the centre of the dry ingredients and add the beetroot mixture. Lightly mix.  
Pour into muffin cases or a cake tin  
Bake for 30 minutes or until the top is firm when pressed with a finger  
Cool on a wire rack and dust with icing sugar to serve