

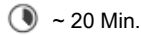


Beetroot Chocolate Cake

approximately 16 slices



Easy



~ 20 Min.



For the cake:

- 200 g beetroot (cooked)
- 200 ml sunflower oil
- 3 eggs (L)
- 200 g caster sugar
- 220 g plain flour
- 2 tsp baking powder
- 80 g cocoa powder
- 100 g dark chocolate
- 1 pinch salt

1 Preparation

Preheat the oven to 175°C (150°C Fan oven). Grease and line a 21cm loaf pan.

2 Blend the beetroot and the oil in a blender until smooth. Blend eggs and sugar in a separate bowl. Mix it with the beetroot mixture. Sift the flour, baking powder, cocoa powder and salt into a bowl. Add half the flour mixture to the beetroot-egg mixture, mix to combine. Repeat this step for the remaining flour.

3 Spoon into the prepared tin, smooth the top and bake in the oven for about 50 minutes or until a skewer inserted into the centre will come out clean when the cake is cooked. Cool for 15 minutes in the tin then turn out on to a wire rack to cool completely.

4 Break the Dark Chocolate into pieces and place in a small heatproof bowl over a saucepan of barely simmering water until melted. Remove from the water and scrape into a piping bag fitted with a fine plain nozzle. Pipe zig-zag stripes on top of the cake. Leave for a few minutes to set before slicing to serve.

