



BEETROOT AND CHOCOLATE CAKE

Season:	Any
From the garden:	Beetroot, eggs
Type:	Dessert
Difficulty:	Easy
Country of origin:	
Serves:	30 tastes
Source:	Andrea Habacht, GTT kitchen specialist Oropi school

Equipment

- *food processor
- *mixing bowl and spoon
- *measuring cup and spoons
- *spatula
- *cake tin

Ingredients

- *2 medium, cooked beetroot
- *2 eggs
- * $\frac{3}{4}$ cup vegetable oil
- *1 cup sugar
- *1 tsp vanilla essence
- * $\frac{1}{2}$ tsp salt
- *1 $\frac{1}{4}$ cup self raising flour
- * $\frac{1}{2}$ tsp baking soda
- * $\frac{1}{3}$ cup coco
- *icing sugar for dusting

Method

- 1.preheat oven to 180 degrees
- 2.place the cooked beetroot and oil in the food processor bowl and process until smooth
- 3.add the eggs and process until well combined
- 4.scrape the mixture into a bowl and measure in the rest of the ingredients, gently mix until combined
- 5.transfer the mixture into a cake tin and place into the oven. Baking time will depend on the depth of your cake tin. Test with a skewer, it should come out clean

6.dust cake with icing sugar

Note: The beetroot can be boiled, steamed or roasted (wrapped in foil)

Skills: *measuring, mixing, using a food processor*