



Beetroot and Chocolate Cake

Serves 12

Ingredients:

- 3 large eggs
- 50g cocoa powder
- 200g self-raising flour
- 2tsp baking powder
- 150g light muscovado sugar
- 250ml vegetable oil
- 225g raw beetroot, grated

Method:

1. Preheat the oven to 180°C
2. Grate the beetroot and set aside
3. Break the egg into a large mixing bowl
4. Add the cocoa, flour, baking powder and sugar
5. Stir a little and then gradually add in the oil
6. Mix until combined into thick batter
7. Stir in grated beetroot
8. Spoon into prepared baking dish
9. Bake for about 35 minutes

