

Beetroot Chocolate Cake

Ingredients (Cake)

130g	Plain Flour
7g	Baking Powder
30g	Cocoa Powder
150g	Caster Sugar
2	Eggs
150g	Beetroot (Cooked & Peeled)
130ml	Oil

Ingredients (Frosting)

40g	Full Fat Cream Cheese
40g	Spreadable Butter
150g	Icing Sugar

Method

Grease and line the cake tin.

Combine flour, cocoa powder, baking powder and caster sugar well in a bowl

Blend beetroot, oil and eggs in food processor until smooth.

Fold beetroot mixture into dry ingredients.

Pour into cake tin.

Bake until firm to touch (approx. 30-35 mins).

Prepare frosting by creaming butter and cream cheese.

Beat in icing sugar.

Ice cake when cool.

Oven Temp: 180 deg C / Gas Mark 4

Time 30-35 mins

18-20cm cake tin