

## Chocolate Beetroot Cake

This edition's recipe is for a cake that may not appeal to everyone as it contains beetroot. That sounds an odd ingredient in a cake but it really is delicious and the beetroot doesn't really flavour the cake, it keeps it moist like a chocolate brownie and it is completely dairy free! Recipe is courtesy of Dawn McGowan.

**Serves 1 (if you really don't want to share)**

### Ingredients:

50g (2oz) Cocoa Powder  
175g (6oz) plain flour  
1½ tsp baking powder  
200g (7oz) caster sugar  
250g pack of cooked beetroot  
3 medium eggs  
200ml (7fl oz) sunflower oil  
100g (3½ oz) dark chocolate, finely chopped  
Icing sugar to serve



### Method:

- 1) Pre heat oven to 180/Gas mark 4
- 2) Grease and line the bottom of a 23cm (9inch) springform cake tin
- 3) Sieve the cocoa flour, baking powder and sugar into a large mixing bowl
- 4) Drain and halve the beetroot, then blend in a food processor. With the machine running add the eggs one at a time, then pour in the oil. Blend the mixture until the liquid is just smooth
- 5) Stir the wet mixture into the dry ingredients in the bowl and mix in the chocolate
- 6) Pour into the tin and cook for 45 minutes or until a skewer comes out clean
- 7) Remove from the oven and set aside for 10 minutes, then turn out onto a cake rack and leave to cool. Dust the cake with icing sugar before cutting up and devouring. Also good served warm with cream or ice-cream but obviously will no longer be dairy free