

CHOCOLATE BEETROOT CAKE



Moderate



90 minutes



Dessert



10 servings

INGREDIENTS

175g butter
200g dark chocolate,
roughly chopped
250g cooked beetroot,
roughly chopped
3 eggs
150g soft light brown sugar
175g self-raising flour
30g cocoa powder
crème fraiche to serve



COOKING STEPS

Place your beetroot in a large pan of water and bring to the boil. Allow to simmer for 45-60 minutes or until tender. Set aside, can be made and stored in the fridge for up to a week.

Heat the oven to 180C/fan 160C/gas 4. Butter and line the base of a deep 23cm springform cake tin with baking paper.

Melt the butter and chocolate together in a bowl set over but not touching a pan of gently simmering water. Take off the heat and cool a little.

Put the beetroot in a food processor or high-speed blender and whizz to a purée. Add the eggs and sugar and whizz again.

Put the flour and cocoa powder in a bowl and mix together. Stir in the beetroot purée, then the chocolate-butter mixture until you have a uniform batter. Scoop into the tin and level out. Bake for 40-45 minutes or until risen.

Leave to cool in the tin for 20 minutes then unclip and leave to cool completely.

Transfer to a serving plate and serve with a dollop of crème fraiche.