Antonella's Kitchen taste the culture!



Beetroot and Chocolate Cake

Oven 180°/350 F/ gas mark 4

baking time 30" or until a wooden skewer comes out clean

Ingredients

- 250 g. cooked beetroots
- 300 g. (150g) caster sugar
- 225 g plain flour
- 3 eggs
- 250 ml (120 ml) vegetable oil
- 1^{1/2} tsp bicarbonate
- 1/4 tsp salt
- 6 tbsp. cocoa powder

Method

- 1. Puree the beetroots
- 2. In a bowl add to the beetroots, the eggs, sugar, and oil. Mix together
- 3. In a different, bigger bowl mix the flour with bicarbonate, salt and cocoa powder.
- 4. Add the beetroots mixture to the dry ingredients. Mix together.
- 5. Bake for 30" or until a skewer comes out clean.

Notes values given between brackets are halved quantities for the oil and sugar

Notes	

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