

# CHOCOLATE BEETROOT CAKE

by Madeleine Delany  
Earth Garden 167

100 g dark chocolate  
3 medium free range eggs  
300 g brown sugar  
180 g butter  
300 g cooked beetroots (see cooking method below)  
1 tsp vanilla extract / 1tbsp vanilla essence  
30 g cocoa powder  
100 g almond meal  
100 g plain flour  
1 ½ tsp baking powder  
¼ tsp salt



1. To cook the beetroots, wash thoroughly and place in a pot full of cold water. Bring to the boil and cook until soft when poked with a knife. Cool, rub off the skins and then blend or mash until smooth. (Reserve the red cooking water and use to cook rice or lentils – I made beetroot and goats cheese risotto!)
2. Preheat your oven to 180 degrees C. Grease and line two 22cm cake tins.
3. Melt the chocolate and butter in a double boiler and leave to cool to room temperature.
4. In a separate bowl, lightly whisk together the eggs and sugar.
5. Slowly add the cooked beet puree, the melted chocolate and vanilla into the egg mixture. Beat until just combined.
6. Sift the cocoa, flour and baking powder. Add this, the almond meal and salt to the beet batter. Fold until just combined. Don't over mix.
7. Pour into cake tins and bake for 35-45 minutes, or until the cake *just* springs back if you touch it. Leave to cool, then spread one the frosting.

## **Cream Cheese Frosting**

250ml cream

250g cream cheese

¾ cup icing sugar

1 tsp vanilla extract

Whip cream and cream cheese to soft peaks, add icing sugar and vanilla and beat until combined. Spread on the cake and refrigerate.