

- Beetroot BROWNIE Cake -

dessert > Beetroot Brownie Cake



serves **10** and ready in about **1h** and **10** minutes

Shopping LIST:

185g vacuum-packed beetroot (not in vinegar), **100ml** sunflower oil, **175g** brown sugar, **200g** flour, **10g** baking powder, **3tbsp** cocoa powder, **2tsp** vanilla extract.

For Icing: **25g** icing sugar, **50g** good quality dark chocolate, **1tbsp** cocoa, **3tbsp** skimmed milk.

Method:

- Heat oven to **160°C fan**. Line a deep **25cm** springform cake tin with baking parchment. Using a hand blender, whizz to a purée **185g** (drained weight) vacuum-packed **beetroot** (not in vinegar). In a big mixing bowl, add the beetroot purée, **100ml sunflower oil**, **175g brown sugar**, **200g flour**, **10g baking powder**, **3tbsp cocoa powder**, **2tsp vanilla** extract and stir to combine. Scrape into the cake tin, level the surface and bake for **50 minutes** until a skewer comes out clean.
- Leave the cake to cool in the tin while you make the icing. Put 25g icing sugar, 50g good quality dark chocolate, 1tbsp cocoa, 3tbsp skimmed milk in a small saucepan, heat and whisk until smooth. Cool for 20 minutes.
- Flip the cake onto a wire rack, flat-side up. Pour over the icing and leave to cool completely. Sprinkle with dark chocolate shavings, then serve.

"enjoy it!"



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