

Chocolate & Beetroot Cup Cakes

Ingredients:

500gms beetroot, peeled, cooked and blended

250gms butter, softened

1 cup castor sugar

5 eggs

2 teaspoons vanilla extract

3 ½ cups self raising flour

1 cup cocoa powder

½ teaspoon of salt

Method:

- Pre-heat oven to 170 degrees. Line 2 & ½ muffin trays with paper patty pans.
- Using the stand mixer, cream the butter and sugar until light and fluffy. Blend in the eggs one at a time. Add the vanilla and beetroot puree and mix well.
- In another bowl, sift the flour, cocoa and salt together. Add to the wet mixture and gently fold together.
- Ladle cake batter into your lined muffin trays and cook in oven for 15-20minutes.
- Serve onto 4 plates.