



Chocolate Beet Cake

Adapted from: Asparagus to Zucchini / Servings: 10-12

Prep Time: 20 mins. / Cook Time: 40-50 mins.

Ingredients

- 1½ cups sugar
- 2 cups all-purpose flour
- ½ tsp salt
- 2 tsp baking powder
- 1 tsp baking soda
- 3-4 oz. unsweetened chocolate chips
- 4 eggs
- ¼ cup oil (olive, safflower, etc.)
- 3 cups beets, trimmed & shredded

Directions

- Preheat oven to 325°.
- In medium sized bowl, whisk dry ingredients together.
- In small pot over low heat, melt chocolate while stirring. Once chocolate is melted, remove from heat & cool. Once chocolate is cooled, in medium size bowl, blend chocolate with eggs & oil.
- To the chocolate mixture, add dry ingredients & shredded beets & mix thoroughly.
- Pour mixture into greased 9"x13" pan. Bake cake until butter knife can be removed from center cleanly, roughly 40-50 min. Remove from oven & let cool completely. Dust cake with a little powdered sugar before serving.

Tidbits

- If you'd like a little frosting on your cake check out this recipe: <http://s.coop/lv7yz> We recommend dyeing the frosting pink by adding 1 Tbsp of beet juice from the shredded beets. Do this by squeezing the juice out of a couple handfuls of shredded beets over a small bowl prior to adding them to the cake. Add the beet juice in place of the milk/cream in the frosting recipe.
- This recipe can be used to make cupcakes as well. As is, it makes 12 regular sized cupcakes. Remember to reduce the cooking time by about half.