



Seasonal and Local Recipes

Tayport Community Growing Space

<http://tayportplantgardens.wordpress.com/>

November

Beetroot chocolate cakes by Jessie

Chocolate and beetroot make for a magical combination. This one is based on Jill Dupleix's recipe from Saturday Kitchen.

Ingredients:

200ml	Oil (can be rapeseed for the local touch)
250g	Beetroot - cooked and peeled (from Jessie's garden)
75g	Cocoa Powder
1 tsp	Vanilla Extract
180g	Plain Flour
2 tsp	Baking Powder
250g	Caster Sugar
3	Large Free-Range Eggs (From Tony and Maggie's chickens which I take care of right now)
3 tsp	Icing sugar for dusting

Directions:

- Sift the cocoa powder, flour and baking powder into a bowl. Mix in the sugar, and set aside.
- Purée the beetroot in a food processor. Add the eggs, one at a time, then add the vanilla and oil and blend until smooth.
- Make a well in the centre of the dry ingredients, add the beetroot mixture and lightly mix.
- Pour into 12-mould muffin tray and bake for 30 min at 180C/355F/Gas 4.
- Cool and dust with icing sugar before serving.

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