# Chocolate and Beetroot Muffins

**Season:** Summer

**Type:** Dessert

**Difficulty:** Easy

**Serves:** 12 muffins

**Fresh from the garden:** Beetroot

**Recipe source:** Stephanie Alexander

| Equipment: | Ingredients: |
|---|---|
| <ul><li>Metric measuring spoons and cups</li><li>Scales</li><li>1x 12 holed muffin tray</li><li>Food processor</li><li>Peeler</li><li>Bowls 2x medium 2x small</li><li>Sieve or sifter</li><li>Spoons</li><li>Wire cake racks</li><li>Grater</li><li>Wooden spoon</li><li>Paper cake patties.</li><li>1x whisk</li></ul> | <ul><li>80 g butter</li><li>2 beetroot (240g)</li><li>180g plain flour</li><li>1 teaspoon baking powder</li><li>4 tablespoons cocoa.</li><li>2 egg</li><li>1/2 cup caster sugar</li><li>1/2 cup brown sugar</li><li>100g dark chocolate buttons</li><li>2/3 cup milk</li><li>2/3 cup oil</li></ul> |

**What to do:**

- Preheat the oven at 190 degrees c. use the scales to weigh the butter and set it aside to bring it room temperature. Place the 12 cake patties into the muffin tin.
- Peel and grate the beetroot, you will need about 240g.
- Sift the flour; baking powder and the cocoa together into the medium bowl then sift again (this is call double sifting) into a second bowl. Set aside.
- Whisk the eggs, oil and milk together in another bowl.
- Place the soft butter and sugar into the food processor and process until creamy. Gradually add the egg mixture. Transfer into a large bowl and fold through the sifted flour and cocoa add the beetroot. (If you have a large food processor this can all be done in the one bowl.)
- Spoon the mixture into the muffin tin and break the chocolate buttons into each muffin
- Bake for about 25 mins. Or until the muffins are well risen. Remove from the oven and allow cooling. Turn out and serve.