

# Chocolate and Beetroot Cupcakes

**Makes:** 18 cupcakes or 12 muffins

**Recipe source:** Stephanie Alexander

**Fresh from the garden:** Beetroot

## Equipment:

Electronic scales

Measuring cups and spoons

Kitchen Aid mixer

2 Medium bowls

Whisk

Sieve

Spatula

Dessert spoons

Cupcake trays and paper liners

Cooling racks

## Ingredients:

60g butter, softened

1/4 cup vegetable oil

1/4 cup caster sugar

1/2 cup brown sugar

2 eggs

1/4 cup milk

175g plain flour

1 teaspoon baking powder

2 heaped tablespoons cocoa

200g fresh beetroot, grated

18 squares dark chocolate (approx 100g)

Icing sugar

## What to do:

1. Preheat oven to 180°C, eco fan setting.
2. Place butter, oil, brown and white sugars into the Kitchen Aid bowl and mix until creamy.
3. Break eggs into a medium mixing bowl. Add milk and whisk together. Gradually add to the Kitchen Aid.
4. In another mixing bowl, sift the flour, baking powder and cocoa.
5. Add the sifted dry ingredients to the Kitchen Aid bowl. Fold the mixture together with a spatula (not the Kitchen Aid). Stir in the grated beetroot.
6. Place cupcake cases into the tins and spoon mixture evenly between the cases. Poke a square of chocolate into the middle of each muffin.
7. Bake for 15-20 minutes until springy to the touch.
8. Cool in the tin for a few minutes, then transfer to cooling racks. Dust with icing sugar for serving.

