

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.

