

## Beetroot Brownies

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### **Ingredients:**

300 g	Cooked beetroot (peeled and grated)
200 g	Plain chocolate
100 g	Butter
1 tsp	Vanilla extract
225 g	Caster sugar
3	Eggs
100 g	Self-raising flour
20 g	Cocoa powder

### **Method:**

- Preheat the oven to 180°C
- Line a medium size tin with baking paper
- Add the chocolate and butter to a heat proof mixing bowl and put the bowl over a pan of simmering water. Stir until melted and runny
- Remove the bowl from the heat, add the eggs, vanilla, sugar, and mix until well combined
- Add the flour, cocoa powder and beetroot. Whisk again
- Spoon the mixture into the lined tin
- Bake for 30 minutes until set and just firm in the middle
- Leave to cool completely and then chop into pieces
- Enjoy!