

Beetroot brownies

Ingredients:



300g
Cooked
beetroot
(peeled
and
grated)



200g
Plain
chocolate



100g
Butter



1 tsp
vanilla
extract



225g
caster
sugar



3 eggs



100g self-raising flour



20g Cocoa powder

Method:

1



Preheat the oven to 180°C



Line a medium sized tin with baking paper

3



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



4



Remove the bowl from the heat, add the eggs, vanilla, sugar, and mix until well combined

5



Add the flour, cocoa powder and beetroot. Whisk again

6



Spoon the mixture into the lined tin

7



Bake for 30 minutes until set and just firm in the middle. Leave to cool completely and then chop into pieces. Enjoy!