

Recipe of the Month - November

Beetroot Brownie Slice

This sounds like a crazy combination but trust us – it works! The beetroot gives a really lovely depth of flavour and adds moistness to the sponge!

Serves 6

Ingredients

125g	Plain Flour
23g	Cocoa Powder
1tsp	Baking Powder
125g	Caster Sugar
175ml	Vegetable Oil
1tsp	Vanilla Essence
50g	Cooked Beetroot – grated
2 x	Eggs

Method

1. Shift the flour, cocoa powder and baking powder in to a mixing bowl.
2. Mix in the sugar.
3. Add the vegetable oil, vanilla essence, eggs and beetroot and mix well.
4. Pour in to a lightly greased and lined tin measuring approx. 20cm x 26cm.
5. Bake in a pre-heated oven Gas 4, 180°C, 350°F for 25-30 minutes or until cooked.
6. Turn out on to a cooling rack and leave to cool.
7. Dust with icing sugar and enjoy!

