

CHOCOLATE BEETROOT MUFFINS - ANNABEL LANGBEIN

Ingredients

375 g fresh beetroot - peeled and very finely grated

270 g self-raising flour

35 g cocoa powder

1 teaspoon mixed spice

200 g brown sugar

3 eggs - room temperature lightly beaten with fork

180 g unsalted butter - melted, cooled

2 teaspoons vanilla extract



Method

1. Preheat oven to 180 C
2. Grease and flour muffin trays.
3. Beetroot - wash, peel and grate very fine on grate into a medium bowl.
4. Add sifted flour, cocoa, mixed spice, sugar, eggs, butter and vanilla extract. Mix well, make nice mixture. Spoon mixture into muffin trays.
5. Bake for about 30 mins or until a skewer inserted into centres comes out dry. Set on wire rack until cool.