Chocolate beetroot cake (Riverford)

Preparation Time: 15 mins
Cooking Time: 40 mins

Ingredients:
75g cocoa powder or powdered drinking chocolate
180g plain flour
2 tsp baking powder
225g caster sugar
250g cooked beetroot
3 large eggs
200ml sunflower oil
1 teaspoon vanilla extract
Icing sugar for dusting

Instructions:

- Preheat the oven to 180C / 335F / Gas 4.
- Sift the cocoa powder, flour and baking powder into a bowl.
- Puree the beetroot in a food processor.
- Add the eggs to the beetroot, one at a time, then add the vanilla and oil, and blend until smooth. Add the sugar to the mixture.
- Make a well in the centre of the dry ingredients, add the beetroot mixture and lightly mix.
- Pour into a greased and lined 9 inch cake tin.
- Bake for 30-40 minutes, or until the top is firm when pressed with a finger. (May need to cover the edges and bake a little longer, to be sure the middle is cooked.)
- Cool on a wire rack and dust with icing sugar to serve.This cake can be sliced lengthways and spread with an even layering of crème fraiche and chocolate ganache.