

Chocolate Beet Cake

Source: Straight From The Farm, <http://straightfromthefarm.net>

1 cup margarine, softened, divided
1 1/2 cup packed dark brown sugar
3 eggs at room temp
1 1/2 oz. dark chocolate
5 medium beets/2 cups pureed beets
1 teaspoon vanilla extract
2 cups all-purpose flour
2 teaspoon baking soda
1/4 teaspoon salt
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
confectioners' sugar for dusting

- 🍷 To make beet puree, trim stems and roots off beets and quarter them. Place in heavy sauce pan filled with water. Bring to a boil and reduce to a simmer for 50 mins or until the beets are tender. Drain off remaining liquid and rinse beets in cold water as they'll be too hot to handle otherwise. Slide skins off and place beets in blender. Pulse until a smooth puree forms. Let cool slightly before using in cake. Puree can be made several days in advance.
- 🍷 Preheat oven to 375 degrees F.
- 🍷 In a mixing bowl, cream 3/4 cup butter and brown sugar. Add eggs; mix well.
- 🍷 Melt chocolate with remaining butter; stir until smooth. Cool slightly.
- 🍷 Blend chocolate mixture, beets and vanilla into the creamed mixture (mixture will appear separated). Combine flour, baking soda, salt, cinnamon and nutmeg; add to the creamed mixture and mix well.
- 🍷 Pour into a greased and floured 10-in. spring form pan. Bake at 375 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool in pan 15 minutes before removing to a wire rack. Cool completely before dusting with confectioners' sugar.