

Chocolate Beet Cake

Preparation

FOR THE CAKE

- Add the beets to a pot and cover with water; bring to a boil. Reduce heat and simmer until the beets are tender and soft.
- Drain the water and puree the beets in a blender.
- Preheat oven to 350F.
- Whisk together the flours, sugar, cocoa powder, baking soda and salt.
- Whisk in eggs, water, oil, vanilla and 1 ¼ cup beet puree.
- Coat a 9-inch cake round with cooking spray; line the bottom with parchment. Pour batter into the pan and bake for approximately 45 minutes or until a toothpick inserted in the center of the cake comes out clean.
- Let cake cool for about 30 minutes and remove from cake pan.

FOR THE SCHAKOLAD CHOCOLATE GLAZE

- In a saucepan, bring the heavy cream to a boil and add corn syrup and chocolate until melted and smooth.

FOR THE WHIPPED CREAM

- Using a mixer, pour heavy whipping cream, sugar and vanilla into a bowl and whisk on high speed until stiff peaks form, about 1 minute.

Presentation

- Pour the Schokolad glaze over top of the beet cake.
- Let the glaze set for about 30 minutes or cut the cake and enjoy immediately with a dollop of whipped cream.

Ingredients

FOR THE CAKE

- 4 locally grown medium beets, peeled and cubed
- 1 ¾ cups all-purpose flour
- ¼ cup cake flour
- 1 ½ cups sugar
- ½ cup cocoa powder
- 1 ½ teaspoons baking soda
- ¾ teaspoon of salt
- 2 eggs
- ¾ cup warm water
- ¼ cup vegetable oil
- 1 teaspoon vanilla extract

FOR THE SCHAKOLAD CHOCOLATE GLAZE

- ½ cup heavy cream
- ¾ cup light corn syrup
- 3 ounces Schokolad bittersweet chocolate

FOR THE WHIPPED CREAM

- 2 cups heavy whipping cream
- 2 tablespoons powdered sugar
- ½ teaspoon vanilla extract