

# Garden Beet Brownies

## Ingredients

- 2 medium beetroots, washed and trimmed
- 200g dark chocolate (70% cocoa), chopped
- 120g unsalted butter
- 150g caster sugar
- 2 large eggs
- 1 tsp vanilla extract
- 100g plain flour
- 25g cocoa powder
- ½ tsp baking powder
- ¼ tsp salt



## Directions

1. Preheat the oven to 180°C (160°C fan/gas mark 4).
2. Wrap the beetroots in foil and roast for 45–60 minutes until tender.
3. Allow to cool, peel, and blend into a smooth purée (you need about 180g of purée).
4. In a heatproof bowl, melt the chocolate and butter over a pan of simmering water (or microwave in short bursts).
5. Stir until smooth, then let it cool slightly.
6. In a large bowl, whisk together the sugar, eggs, and vanilla until light and fluffy.
7. Stir in the beetroot purée and the melted chocolate mixture.
8. In a separate bowl, sift together the flour, cocoa powder, baking powder, and salt.
9. Gently fold the dry ingredients into the wet mixture until just combined.
10. Pour the batter into a greased and lined 20cm square tin.
11. Bake for 25–30 minutes, or until the top is set but still slightly fudgy in the centre.
12. Allow to cool before slicing into squares.