



# Chocolate Beet Cake

## Ingredients

- 1 C. grass fed butter softened, divided
- 1 1/2 C. packed dark brown sugar
- 3 eggs at room temp
- 1 1/2 oz. dark chocolate
- 5 medium beets/2 C. pureed beets
- 1 t. vanilla extract
- 2 C. all-purpose flour
- 2 t. baking soda
- 1/4 t. salt
- 1/2 t. cinnamon
- 1/4 t. nutmeg
- confectioners' sugar for dusting

To make beet puree, trim stems and roots off beets and quarter. Place in heavy sauce pan filled with water. Bring to a boil and reduce to a simmer for 50 minutes or until the beets are tender. Drain off remaining liquid and rinse beets in cold water to cool. 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.

In a mixing bowl, cream 3/4 cup margarine and brown sugar. Add eggs one at a time, mixing well after each addition. Melt chocolate with remaining butter in the microwave on high in 20 second intervals, stirring each time until smooth. Cool slightly. Blend chocolate mixture, beets and vanilla into the creamed mixture (mixture will appear separated so don't fret).

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 °F for 60-70 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.

Serves 16