

Chocolate Beetroot Cupcakes



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Ingredients

150g cooked beetroot, pureed

15g cocoa powder

6g baking powder

200g sugar

2 eggs

1 tsp vanilla extract

70g vegetable oil

230g flour

Method:

1. Preheat the oven to 180C. Line a 10 cup cupcake tray with cupcake cases.
2. In a mixing bowl, beat the beetroot, cocoa, sugar, baking powder, eggs and vanilla together for 3 minutes, until well combined. Add the oil and mix for another minute. Fold in flour slowly, mix

just until all the flour has mixed in.

3. Fold in flour slowly, mix just until all the flour has mixed in.
4. Dust the cupcakes with cocoa powder or icing sugar.