Chocolate and Beetroot Brownies

Ingredients

- 250g good quality dark chocolate
- 250g butter
- 250g soft brown sugar
- 3 eggs
- 150g self-raising flour
- 250g cooked beetroot
- 1 teaspoon vanilla extract
- pinch of salt

Method

1. Preheat oven to 170°C
2. Chop the butter into small cubes
3. Break up chocolate into small pieces and place in a heatproof bowl with the cubes of butter
4. As the oven warms up place the bowl on a shelf inside for a few minutes to allow the butter and chocolate to gently melt
5. Using oven mitts carefully remove the warm bowl
6. Stir to mix with a wooden spoon and return to the oven for a few more minutes to melt completely
7. Remove from the oven and set aside
8. Grease a 33 x 23cmbaking tin and line it with baking paper with enough at the narrow ends of tray to grasp and lift the cake out of the tin when cooked
9. Top and tail beetroot and grate coarsely
10. Place sugar and eggs into the bowl of the electric mixer and whisk until well combined
11. Carefully pour in the chocolate and butter mixture
12. Add a pinch of salt and the vanilla extract and mix all the ingredients until smooth
13. Add the flour and gently whisk in
14. Remove bowl from mixer and fold in the beetroot the beetroot thoroughly to combine. Be careful not to over mix as this will make the brownies tough
15. Pour the mixture into the prepared baking tin
16. Bake for approximately 25-30 minutes
17. After 10 minutes turn tray around and bake for a further 15 minutes. Test if ready by inserting a bamboo skewer into the centre of the tin. If ready a few moist crumbs will be clinging to the skewer. Don't be tempted to overcook the brownies as they are best still a little sticky inside
18. Using the oven mitts carefully remove the tin from the oven and place on a wire rack to cool
19. Cut into squares to serve.