

Beetroot and Chocolate Muffins

INGREDIENTS:

- 240g butter
- 3 large Beetroots
- 500g plain flour
- 3 tablespoons baking powder
- $\frac{3}{4}$ cup of cocoa
- 3 large eggs
- $\frac{3}{4}$ cup milk
- $\frac{3}{4}$ cup vegetable oil
- 2 cups caster sugar
- 1 $\frac{1}{2}$ cup well-packed brown sugar

EQUIPMENT:

- Scales
- Small saucepan
- 12 hole muffin tin
- Peeler
- Grater
- Food processor
- 2 medium bowls
- Measuring spoons and cups
- Sieve
- Whisk
- Wire rack

METHOD:

1. Preheat oven to 180°. Line the muffin tin with patty pans
2. Peel and grate the beetroot
3. Sift the flour, baking powder and cocoa into a medium bowl and combine
4. Lightly whisk together the eggs and milk
5. Soften the butter in the microwave or on the stove top in a saucepan
6. In the bowl of the food processor combine the softened butter, oil and 2 kinds of sugar and process until creamy
7. Gradually add the egg and milk mixture
8. Fold the sifted dry ingredients into the wet ingredients, then stir in the grated beetroot
9. Evenly fill each patty pan
10. Bake for 20-25minutes until the muffins are well risen and feel springy
11. Remove from the oven and allow to cool in the tin for a few minutes before turning out onto the wire rack to cool

