

Chocolate Orange & Beetroot Cake

Serves 10

Ingredients

200g Diced Fresh Beetroot
2 Zest of Orange
1 Juice of an Orange
100g Cocoa Powder
200g Margarine
100g Demerara Sugar
4 Eggs
1 Teaspoon of Baking Powder
200g Self -Raising flour



Method

1. Place Margarine, sugar, orange zest & juice and the cocoa powder into a mixing bowl and beat until a light creamy colour.
2. Add the eggs and mix
3. Add the flour and baking powder and mix until light and fluffy and fold in the Beetroot (diced).
4. Divide equally into Muffin cases or in a greased tin.
5. Bake in the oven for 15- 20 minutes at Gas Mark 4.