

Whip It Up Wednesday

CHOCOLATE BEET SNACK CAKE



Ingredients:

- 1 cup all-purpose flour
- 3/4 cup whole-wheat flour (or all-purpose flour)
- 1/3 cup unsweetened cocoa powder
- 1 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 2 cups pureed beets (see notes)
- 1 cup sugar
- 1/2 cup canola or vegetable oil
- 2 eggs
- 1 teaspoon vanilla extract

Directions:

1. Preheat oven to 350 degrees.
2. Wash hands with soap and water.
3. In a large bowl, combine the flours, cocoa, soda, and salt.
4. In a large food processor or blender, add beets, sugar, oil, eggs, and vanilla. Puree until ingredients are well combined and mixture is smooth, about 1 minute. Or carefully combine with an electric hand mixer.
5. Pour beet mixture over flour mixture. Combine ingredients with a spoon or whisk until just until smooth. (Batter will appear red, but will turn chocolate brown when cooked.)
6. Pour batter into a greased 13x9-inch baking pan. Bake 20-30 minutes or until a toothpick inserted in the center comes out clean.
7. Cool completely before serving.