



LOON ORGANICS

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Beet Chocolate Cake (from *Asparagus to Zucchini* cookbook)

2 cups sugar
3-4 ounces unsweetened chocolate
2 cups flour
4 eggs
1/2 teaspoon salt
1/4 cup oil
2 teaspoons baking powder
3 cups shredded beets
1 teaspoon baking soda

Heat oven to 325 degrees. Grease two 9-inch cake pans. Whisk dry ingredients together. Melt chocolate very slowly over low heat or in double boiler. Cool chocolate; blend thoroughly with eggs and oil. Combine flour mixture with chocolate mixture, alternating with the beets. Pour into pans. Bake until fork can be removed from center cleanly, 40-50 minutes. Makes 10 servings. Beet cake is fabulous with a cream cheese frosting, a raspberry ganache frosting or just sprinkled with powdered sugar and served with a little vanilla ice cream.

Note: We have made successful beet cakes by also cooking beets first, and then pureeing them before adding to mixture. Some believe that the texture of the cake is improved by using this method. *Farmer John's Cookbook* has a recipe using this method.

