

Chocolate and Beetroot Cake

7 **REGULAR**

6 **SOFT & BITE-SIZED**

Serve cake in bite sized pieces no bigger than
1.5cm x 1.5cm

5 **MINCED & MOIST**

Mash cake with cream, custard or ice cream until soft
and moist with no separate thin liquid, lumps must be no
bigger than 4mm

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Shopping List

- 150g soft butter
 - 3 large eggs
 - 200g self raising flour
 - 4 tbsp milk
 - 250g light muscovado sugar
 - 60g cocoa powder
 - 2 tsp baking powder
 - 250g cooked beetroot, grated
- For the Icing
- 60g butter
 - 30g cocoa powder
 - 3 tbsp milk
 - 250g Icing sugar



Directions

1. Lightly grease the tin and line bottom with baking parchment.
2. Combine all the cake ingredients, except the beetroot, in a large bowl.
3. Beat with a whisk until smooth and then fold in the beetroot.
4. Spoon the mixture into the prepared tin and bake in preheated oven at 180°C/Gas mark 4 for 45-55 mins, until the cake is well risen and shrinking away from the tin.
5. Remove from the tin when cooked and leave to cool completely.
6. Make the icing:
7. Melt the butter in a saucepan, add the cocoa powder and stir over the heat for 1 minute.
8. Add the milk and the icing sugar and stir to combine. Remove from the heat and set aside to cool and thicken.
9. Slice the cake in half and spread a third of the icing on the bottom half and then place the other half on top. Spread the remaining icing over the top and side of the cake to give a thin layer.