

# Chocolate and Beetroot Brownie

**Type:** Dessert    **Serves:** 30 tastes    **Recipe source:** Kids.com  
**Fresh from the garden:** Beetroot

<b>EQUIPMENT:</b>	<b>INGREDIENTS:</b>
Grater 2 Vegetable peelers Cup measures Teaspoon Measures Scales Electric Mixer Small white/yellow bowl Small blue bowl Glass bowl/ceramic ramekin Assorted small bowls to measure ingredients into Large Metal Sieve Bamboo Spatula/Spoon 2 x 25cm square cake tin Baking paper	2 tsp vanilla extract  2 medium beetroot (about 140g), peeled and grated  250g mascarpone  1 vanilla bean  880g caster sugar  8 eggs  450g plain flour, sifted  $\frac{1}{4}$ tsp salt  5 tbsp cocoa powder  300g butter

## What to do:

Preheat oven to 160C.

1. Peel and grate beetroot and set aside.
2. Grease cake tins butter and line base with baking paper
3. Measure butter and put in small pyrex bowl and microwave until melted
4. Break egg into blue bowl one at a time and add to Mix Master Bowl
5. Add sugar and beat sugar and eggs in a large bowl until thick and pale,
6. Put large metal sieve over bowl with egg mixture, add measured flour and salt and shake gently until it is all sifted onto the mixture. Using bamboo spatula fold very gently into mixture.
7. Combine cocoa and butter in a small light blue bowl and stir until smooth,
8. Fold combined cocoa and butter egg mixture.
9. Add vanilla and beetroot and stir well. Pour mixture into cake tin dividing it equally. Bake for 50-60 minutes or until cooked when tested with a skewer. Cool in tin. Place mascarpone in a bowl. Scrape seeds from vanilla bean into mascarpone and mix well. To serve, cut brownies into squares and top with a dollop of vanilla mascarpone.

