

# Moist Chocolate Beet Cake

Yield: 8-10 servings

8 oz fresh beets  
7 oz dark chocolate (50-70%), broken into small pieces  
1/4 cup hot espresso  
3/4 cup butter  
1 cup flour  
1 1/2 Tbsp baking powder  
3 Tbsp cocoa powder  
5 eggs, separated, room temperature  
1 cup fine sugar  
whipped cream and poppyseed for garnish

## Directions:

Cook beets until tender in water (depending on size 30-40 minutes). Drain and let cool. Peel by hand and puree in a food processor.

Lightly butter 8-inch spring form or a square baking pan, dust with flour and line the base with parchment paper. Preheat oven to 325F.

Melt chocolate in a double boiler. When chocolate is almost melted stir in espresso and butter. Remove from heat and allow to cool slightly.

Sift together flour, baking powder and cocoa.

Separate eggs, putting the whites in a bowl and whip them until they are stiff, then fold in the sugar.

In another bowl stir the egg yolks together. Stir cooled chocolate mixture into egg yolks. Fold in beet puree. Fold in egg whites. Lastly fold in flour mixture.

Pour batter into pan. Bake for about 40 minutes or until toothpick inserted comes out clean. Set the cake aside to cool. When cold remove the cake from pan.

To serve garnish each slice with whipped cream and a sprinkle of poppyseeds.

