Cook Your Own - Beetroot Brownies

These moist, fudgy brownies have a surprise healthy ingredient – beetroot!

Ingredients - Makes 16 brownies

250g dark chocolate in pieces (70% cocoa solids)

100g butter, 250g cooked beetroot, drained

3 eggs/ 250g light brown sugar

150g ground almonds/ 2 tbsp cocoa powder

1 tsp baking powder/1 tsp vanilla extract

Method

1. Preheat the oven 200°C. Grease a 23cm square baking tin. Line with baking parchment paper, making sure larger than tin to lift the cooked brownie out of the tin, once cool.

2. Put chocolate into a heatproof bowl along with the butter. Put bowl into simmering water and allow to gently melt, stirring gently.

3. Put beetroot into a food processor and process to a puree. Add the melted chocolate and butter and the eggs and whizz again until combined. Then add the sugar, ground almonds, cocoa, baking powder and process until you have a smooth batter.

4. Pour into the prepared baking tin and bake for about 30-35 minutes until the top is set and the brownie is starting to pull a little away from the sides of the tin.

5. Remove from the oven, place on a cooling rack and allow to go cold in the tin.

6. One cool, ease the brownie from the tin and cut into 16 squares. Dust the surface with a little icing sugar.

7. Serve and Enjoy!

Always ask for an adult's permission before cooking in the kitchen