

Beetroot and Chocolate Muffins

Ingredients:

80g butter

1 large beetroot

175g plain flour

1 teaspoon baking powder

2 tablespoons cocoa

1 large egg

$\frac{1}{4}$ cup milk

$\frac{1}{4}$ cup oil

$\frac{1}{4}$ cup castor sugar

$\frac{1}{2}$ cup brown sugar

100g dark chocolate



Method:

Preheat oven to 180°C.

Place muffin cases into muffin pans.

Peel and grate beetroot.

Sift flour, baking powder and cocoa into a medium bowl.

In another bowl whisk egg and milk.

In a large bowl combine oil, butter and both sugars with beaters until well combined, gradually add milk mixture.

Fold the sifted dry ingredients into the wet ingredients and stir in the grated beetroot.

Spoon into muffin cases then push a square of chocolate into top of each muffin.

Bake for 20-25 minutes.

Happy eating

