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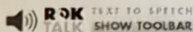
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Freezing

Coupons

Special Offer



your recipes

starters

main courses

desserts

baking

accompaniments

erves

kiwi fruit competition recipes

Return to listing

Chocolate And Beetroot Muffins

Submitted by **Crafty Cookie** 11 June 2009

Dust with sieved icing sugar to serve. Makes 12 muffins. Notes Powdered drinking chocolate can be substituted for cocoa powder but the cakes will be much sweeter. White caster sugar may be used instead of the golden variety. Store in an air tight container. These muffins can be successfully frozen for 1 month at -18 degrees centigrade.

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Ingredients

75g/2½oz cocoa powder, 180g/6½oz plain flour, 2 teaspoons baking powder, 250g/8½oz golden caster sugar, 250g/8½oz peeled and diced cooked beetroot, 3 large beaten eggs, 200ml/7fl oz corn oil, 1 teaspoon vanilla extract, icing sugar for dusting.

Method

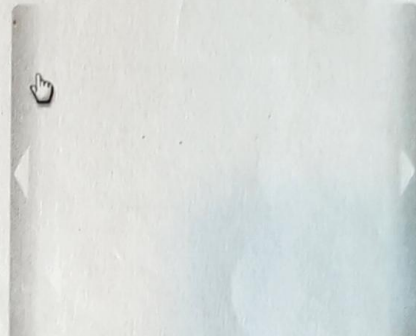
- 1 Arrange paper muffin cases in a 12-hole mould muffin tin.
- 2 Sieve the cocoa powder, flour and baking powder into a large mixing bowl.
- 3 Add the sugar, mix in and set aside.
- 4 Puree the beetroot in a food processor.
- 4 Add the eggs, a little at a time.
- 5 Add the vanilla and oil and blend until smooth.
- 6 Make a well in the centre of the dry ingredients,
- 7 Add the beetroot mixture and lightly mix.
- 8 Pour into the muffin cases.
- 9 Bake at 180 degrees centigrade/gas 5, for 30 minutes or until the top is firm when pressed with a finger.
- 10 Cool on a wire cooling rack.

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10z = 28.35g



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