

Chocolate Beetroot Muffins

Equipment:

Large mixing bowl
Small mixing bowl
Glass jug
Grater
peeler
Chopping board
Fork
Scraper
2 dessert spoons
Muffin tray

Ingredients:

2 cups self raising flour
1/3 cup cocoa powder
3/4 cup brown sugar
300 grams (1 large) beetroot grated
1/3 cup vegetable oil
3/4 cup milk
2 eggs
1 teaspoon vanilla extract
1 cup choc chips

Method:

- Preheat oven to 200°. Grease mini muffin pan.
- Combine flour, cocoa and sugar in a large mixing bowl. Add grated beetroot and stir to combine. Make a well.
- Measure oil and milk in a jug, add eggs and vanilla extract and stir to combine.
- Pour wet mixture into dry ingredients, stir until just combine.
- Fold in half the choc chips.
- Using 2 dessert spoons, scoop into muffin tins to 3/4 full.
- Sprinkle top of muffins with the rest of the choc chips.
- Bake 15-20 minutes.

