

**Munch’s Beetroot Cake**

**courtesy of Kirklees Fairtrade**

8 inch cake tin

oven temperature 180C

**Ingredients:**

margarine 125gm,

Divine chocolate (Kirklees recommend dark chocolate & ginger) 100gm

sliced fresh beetroot 250gm

eggs x3

drinking Chocolate 100gm

self raising flour 225gm

Fairtrade sugar 200g

**Method:**

1. Melt the chocolate and margarine in a bowl over a pan of boiling water

2. Puree beetroot

3. Beat eggs and mix in with the beetroot puree

4. Mix drinking chocolate, flour and sugar in a mixing bowl

5. Add the melted chocolate and the beetroot into the dry ingredients and mix well

6. Pour into an 8 inch cake tin and spread evenly

7. Bake at 180C for 1 hour, leave to cool

8. You can top your cake with buttercream (40gm margarine mixed with 60gm icing sugar) or melted chocolate

Recipe provided by [Kirklees Fairtrade](http://www.fairtradekirklees.co.uk/) and sent to us by [Fair and Funky](http://www.fairandfunky.com/)