

Chocolate Beet Bread

Ingredients

- 4 medium beets, trimmed, peeled, and cut into 2-inch chunks
(or enough to make 1 1/4 cups puree)
- 2 cups all-purpose flour
- 1 1/2 cups sugar
- 1/2 cup cocoa powder
- 1 1/2 tsp baking soda
- 3/4 tsp salt
- 2 large eggs
- 3/4 cup warm water
- 1/4 cup vegetable oil
- 1 tsp vanilla extract

Directions

1. Cover beets with 2 inches water in a pot. Boil until very tender, about 30 minutes. Drain. Puree beets until smooth.
2. Preheat oven to 350 degrees. Whisk together dry ingredients. Whisk in wet ingredients. Add 1 1/4 cups beet puree.
3. Grease a 9-inch round cake pan, line bottom with parchment, and grease parchment. Pour batter into pan. Bake about 45 minutes or until a toothpick inserted into center comes out clean. Let cool in pan 20 minutes before turning out.

Recipe adapted from marthastewart.com

The
Farm

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*Try this simple recipe
to transform
antioxidant-rich beets
into a special treat.*

