

Dark Chocolate Red Beet Cupcakes/Cake

Makes 24 mini cupcakes. Ready in: 30-60 minutes.

Ingredients:

- 1 ½ cup sugar
- ½ cup vegetable oil
- 3 eggs
- 4 squares unsweetened bakers chocolate, melted
- 5 beets cooked, peeled and pureed
- 1 teaspoon vanilla extract
- 1 ½ cup flour
- 1 ½ teaspoon baking soda
- ¼ teaspoon salt

Directions:

1. In mixer bowl, beat the sugar, oil and eggs until creamy. Add melted chocolate, red beet puree and vanilla. Mix well.
2. In a separate bowl, stir together the flour, baking soda and salt. Add to the creamy chocolate mixture and continue mixing on medium speed for about 2 minutes.
3. Pour the batter into cupcake papers. Bake mini cupcakes for about 15 minutes; large cupcakes for 25 minutes. Cool and frost with icing, if desired.

REFERENCES: https://www.michigan.gov/documents/mde/Fresh_Meals_Recipes_369757_7.pdf,
<http://www.cdktichen.com/recipes/recs/1765/Dark-Chocolate-Red-Beet-Cupcak114819.shtml>

USDA What's Cooking? USDA mixing bowl. Retrieved November 23, 2015 from,
<http://www.whatscooking.fns.usda.gov/recipes/supplemental-nutrition-assistance-program-snap/spaghetti-squash-tomatoes-basil-and-parmesan>