Beetroot and chocolate muffins

Equipment

Measuring cups and spoons

Mixing bowl

Scale

Food processor

Muffin trays

Ingredients

250g raw beetroot

175g plain flour

1 tsp baking powder

2 tbsp cocoa powder

1/4 cup caster sugar

1/2 cup soft brown sugar

2 free-range eggs

1/4 cup milk

60g softened butter

1/4 cup vegetable oil

50g dark chocolate

What to do

Preheat oven to 180°C. Lightly grease 2 muffin trays, or drop paper cases into the holes.

Task 1 : Prepare dry and wet ingredient mixes
Mix flour, baking powder, cocoa and sugar into a large mixing bowl, and set aside.
Peel and blend the beetroot in a food processor. Add the eggs, one at a time, then add the milk and oil and blend until smooth.

Task 2 : Combine
Make a well in the centre of the dry ingredients, add the beetroot mixture and lightly mix. Scoop into the muffin holes. Break chocolate into small pieces and poke a piece into the top of each muffin.

Task 3 : Bake
Bake for 20-25 minutes until well-risen and springy to the touch.
Cool in tin for a few minutes then turn onto a rack.