

# Secret chocolate cakes

Prep + cook time: 40 minutes

Makes: 20

## Ingredients

- 2 large beetroots (400g), peeled (well strained tinned beetroot can be used instead)
- 125g margarine (can substitute in butter if margarine not available)
- 60mL olive oil
- 330g caster sugar
- 1 tsp vanilla extract
- 2 eggs
- 250mL oat milk, mixed with 1tsp apple cider vinegar and left to stand for 5 minutes (the same quantity of buttermilk also works if oat milk is not available)
- 1.5 tbsp apple cider vinegar
- 375g plain flour
- 25g Dutch-processed cocoa powder
- 1.5 tsp bicarbonate of soda

## Directions

1. Preheat oven to 180°C/160°C fan-forced
2. Line 20 holes (80mL/hole) across two 12-hole muffin trays with paper cases.
3. Finely grate beetroot: you need 2.5 cups. (NB: if using tinned, drain well)
4. Prepare your plant-based buttermilk by combining the plant milk with 1tsp apple cider vinegar and setting aside for 5 minutes until slightly curdled. ( if using buttermilk, skip step 4 and add directly in step 5)
5. Process the margarine, oil, sugar and vanilla in a food processor until smooth. Add eggs and grated beetroot, process until combined. Add curdled oat milk and remaining vinegar, process until combined. Transfer to a bowl.
6. Sift flour, cocoa and bicarb into mixture; stir until just combined. Spoon evenly into paper cases.
7. Bake cases for 20 minutes or until a skewer inserted into the centre of one comes out clean. Leave cakes in pan to cool completely before storing

**Tip:** these cakes freeze well in an airtight container for up to 2 months.

(this recipe was adapted from “The Women’s Weekly- The Stress-Free Lunchbox”)