



## CHOCOLATE AND BEETROOT BROWNIES

THIS RECIPE REQUIRES ADULT SUPERVISION

### INGREDIENTS

250g good quality dark chocolate  
250g butter cut into small cubes  
250g soft brown sugar  
3 free-range eggs  
150g self raising flour, sifted  
250g of cooked beetroot, peeled and grated  
1 teaspoon vanilla extract  
pinch of salt  
extra butter for greasing

### EQUIPMENT

knife  
20x30x3cm baking tin  
baking paper  
heatproof bowl  
scales  
measuring spoons  
bowls  
electric mixer  
oven mitts  
wooden spoon  
rubber scraper  
bamboo skewer  
cake cooling rack

### METHOD

1. Grease the baking tin with the extra butter and line it with baking paper on the sides and base.
2. Preheat fan-forced oven to 170°C.
3. Break up chocolate into small pieces and place in a heatproof bowl with the cubes of butter. As the oven warms up place the bowl on a shelf inside for a few minutes to allow the butter and chocolate to gently melt.
4. Using oven mitts carefully remove the warm bowl. Stir to mix with a wooden spoon and return to the oven for a few more minutes to melt completely. Remove from the oven and set aside.
5. Place sugar and eggs into the bowl of the electric mixer and whisk until well combined. Carefully pour in the chocolate and butter mixture. Add a pinch of salt and the vanilla extract and mix all the ingredients until smooth. Remove bowl from mixer.
6. Add the flour and gently fold it in with the rubber scraper. Add the beetroot and fold in thoroughly to combine being careful not to over mix as this will make the brownies tough.
7. Pour the mixture into the prepared baking tin and smooth the top.
8. Bake for approximately 20 minutes. Test if ready by inserting a bamboo skewer into the centre of the tin. If ready a few moist crumbs will be clinging to the skewer. Don't be tempted to overcook the brownies as they are best still a little sticky inside.
9. Using the oven mitts carefully remove the tin from the oven and place on a wire rack to cool. Cut into squares to serve.

### FROM THE MARKET

Butter – B.-d. Farm Paris Creek  
Eggs – Rosie's Free Range Eggs  
Beetroot – Virgara's Garden, Patlin Garden