

Chocolate and beet cake

Ingredients for 12 Portions

Cake

- 2 cups beets, raw
- 4 small eggs
- 125 ml vegetable oil, canola
- 1 cup squash, raw
- 2 cups grains, wheat flour, white, all purpose, bleached
- 120 grams chocolate chips, semisweet
- 10 ml baking powder
- 2.5 ml salt

Icing

- 125 ml cocoa, powder, unsweetened
- 80 ml cream, 18 % M.F.
- 30 g butter, unsalted
- 180 g chocolate chips, semisweet

Santropol Roulant offers side dish options every day and clients can choose one of, a cup of fruit salad, a dry dessert or a side salad. For a small cost they can choose an extra side dish.

Instructions

Ingredients	12 portions	Instructions
Canola oil, non GMO	1/2 cup	Mix all the wet ingredients in a large mixing bowl.
Zucchini, raw, peeled and pureed	1 cup	
Eggs, small, shelled	4 units	
Beets, pureed canned or fresh	2 cups	
Whole wheat flour	2 cups	Mix all the dry ingredients in a separate mixing bowl to the wet ingredients and mix well.
Baking powder	15 ml	Preheat oven to 375 F or 180 C. Combine the dry ingredients into the wet ingredient, mix with spatula, but do not over work the batter as gluten will form and the cake will be become more like a bread.
Salt	2.5 ml	
Chocolate chips semi sweet	120 grams	
		Put in a greased baking tray of appropriate size and cook for 60 minutes. Allow cake to cool.
Cocoa powder	125 ml	Melt butter and add ingredients, stir well until icing forms, add more dry or wet ingredients if icing is too runny or thick. Allow cake to cool adequately and spread icing on top evenly.
Butter, unsalted	30 grams	
Cream, 18%	80 ml	
Chocolate chips semi sweetened	180 grams	