



STAR RECIPE: CHOCOLATE AND BEETROOT BROWNIES

(Makes 10 pieces approximately)

This recipe is from the Week 1 Menu and the allergen groups are noted in red: **Eggs, Gluten**

Ingredients

300g plain flour	1tsp baking powder
100g caster sugar	4 eggs
80g cooked beetroot	300g dairy-free butter
1tbsp vanilla essence	40g cocoa powder

Method

1. Preheat oven to 165c
2. Add the sugar, vanilla essence and butter to a mixing bowl.
3. Beat the ingredients together until they have all combined and the mixture is light and fluffy.
4. Fold in the eggs one at a time to prevent curdling.
5. Sieve the flour, baking powder and cocoa powder and fold these into the mixture.
6. Add the beetroot and fold this into the mixture too.
7. Line a baking tin with parchment paper and pour the mixture into it.
8. Bake for 15 minutes then remove and allow to cool. Then cut into pieces.

Serve with fresh raspberries and enjoy 😊

