

# Harlow Hill Allotment Association

## Chocolate & Beetroot Cake

This was a 'cake to a specified recipe' in the Allotment Show. Quite rich, rather large, but very nice!

*Ingredients:* 200ml Flora Cuisine  
100g plain flour  
250g Caster sugar  
100g self-raising flour  
3 eggs  
100g drinking chocolate  
2 teaspoons vanilla essence  
1 teaspoon baking powder  
100g plain chocolate  
200g cooked beetroot, very finely chopped  
100g plain chocolate, melted

*Filling:* 1-2 tablespoons raspberry jam  
150ml whipping cream

*Icing:* 115ml whipping cream  
100g plain chocolate  
Chocolate curls to decorate

### *Method:*

1. Preheat oven to 190°C/Gas 3. Grease and line 2 x 8" cake tins
2. Beat together the Flora cuisine, sugar, eggs and vanilla, then add melted chocolate
3. Sieve flours, drinking chocolate and baking powder into a large bowl, then fold in the other ingredients, followed by the beetroot.
4. Divide between tins, level, then bake for 30-40 mins until springy. Cool on a wire rack then remove greaseproof paper.
5. Whip cream until thick, spread jam on base layer and cream on other, sandwich together.
6. Make icing by placing cream in a pan, bring to the boil, add chocolate, stir to until melted. Whisk (takes a long time) until fluffy, thick and cool. Spread over cake and decorate with chocolate curls.