

Beetroot Chocolate Brownie

Ingredients:

300g Grated Fresh Beetroot (Optional)

200g Plain chocolate chips

100g Butter or Marg

225g Caster sugar

3x Free range eggs

100 Self raising flour or gluten free self raising

20g Cocoa Powder

Method:

1. Put the chocolate, butter, caster sugar, cocoa powder in a microwavable dish and melt for a couple of minutes at a time stir in between or melt over a pan of boiling water.
2. Leave the mixture to cool for about 10 mins.
3. Then add the eggs one at a time and stir fully in then fold the flour and beetroot in
4. Bake for about 20 to 30 mins until firm to touch