

# Beetroot Muffins with Chocolate Chips

## INGREDIENTS:

- 1 ½ cups of flour
- 1/3 cup of cocoa powder
- 1 teaspoon of baking powder
- ¼ teaspoon of salt
- ¾ cup of sunflower oil
- 1 cup of sugar
- 1 teaspoon of vanilla essence
- 2 eggs
- 1 cup of cooked and blitzed beetroot
- ½ cup of chocolate chips



## METHOD:

- Preheat oven to 180C.
- Sift dry ingredients together - flour, cocoa powder, baking powder and salt and then add the chocolate chips.
- In a separate bowl mix together oil, sugar and vanilla until well incorporated - you may want to use a mixer or beater.
- Add eggs one at a time then add beetroot until well mixed.
- Slowly and gently add the dry ingredients - folding into the mix.
- Pop into a lined and greased muffin tray.
- Bake for about 15 - 20 mins until a skewer comes out clean when pushed into the middle of a muffin.
- Cool on a wire rack.

Enjoy.