



The Edible Garden

Recipe featured at Garden-to-Table Weekend featuring Beets, August 21

Chocolate Beet Bundt Cake

By: Alejandra Ramos, blogger, *Always Order Dessert*

Ingredients

for the cake:

3/4 cup + 1/4 cup butter, softened and divided
1 1/2 cups packed dark brown sugar
3 eggs, room temperature
4 ounces semisweet chocolate, chopped
2 cups beet puree (roasted, peeled, and processed until smooth)
1 tablespoon pure vanilla extract
1 tablespoon instant espresso powder
2 cups all-purpose flour
2 tablespoons unsweetened cocoa powder
1 teaspoon vietnamese cinnamon
2 teaspoons baking soda
1 tablespoon Kosher salt

for the ganache:

6 ounces semisweet chocolate, chopped
2 tablespoons unsalted butter, softened
1/2 cup heavy cream

Instructions

1. Grease a bundt pan and dust with cocoa powder tapping out the excess (or spray with Pam w/ flour). Preheat the oven to 375 degrees.
2. Cream 3/4 cup butter and the sugar in the base of a standing mixer until light and fluffy. Add the eggs in one at a time and let beat for 3-4 minutes until doubled in volume.
3. While the egg mixture beats, combine the chocolate with the remaining butter and microwave in 15 second intervals until melted. Stir until smooth and set aside.
4. Add the vanilla to the eggs, followed by the espresso, chocolate, and the beet puree and mix until well combined.
5. Add the flour mixture to the beet mixture and mix just until completely and evenly combined. Pour the batter into the prepared bundt pan and bake at 375 degrees F for about 50 minutes or until a tester inserted near the center comes out clean. Cool in the pan for 15 minutes before inverting to a wire rack.
6. While the cake is baking, make the ganache by combining the chocolate and butter in a medium bowl. Heat the cream through gently just until it starts to bubble and pour over the chocolate. Stir slowly until the chocolate melts and the ganache becomes smooth and glossy.
7. Pour the ganache over the cooled cake and let set 15-20 minutes before serving.

