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**Kitchen Garden at Collingwood College -Menu 7, 2021**

**Name of Recipe: Beetroot & Chocolate Cupcakes & Edible Flowers**

Volunteer Notes: The cup-cakes will take 10-12 mins to cook. Have 1-per person with extras kept aside for volunteers or staff. Use the small silicone patty cases. Thanks!

**Preheat oven 180c**

Recipe Cooking with Kids page 97 –Des has changed the beetroot to a cooked puree for a smoother texture.

What to collect	What to do
1 x food processor 500gm-cooked, cooled & pureed beetroot-cooled (this will be ready for your group)  1 fine sieve 2 x tsp Baking powder 5 x Tblsp Cocoa powder 350 gm Plain flour	Preheat oven. Puree peeled beetroot until smooth. Scrap out of food processor into a small bowl. Set aside. Clean the food processor, set up with plastic blade for creaming butter mix.  Sift the cocoa, plain flour & baking powder into a bowl, and then sift again. Set aside.

