

Kitchen Garden at Collingwood College Term 2, week 1

Name of Recipe: Beetroot & Chocolate Cupcakes & Edible Flowers

Volunteer Notes: The cup cakes will take 10-12 mins to cook. Then they need to be cooled before icing. Have 1-2 cake per person with extras kept aside for volunteers & garden people.

Use the small silicone patty cases. Thanks!

Preheat oven 180c

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

What to collect	What to do
1 x food processor 500 gm-cooked & pureed beetroot-cool 1 fine sieve 2 x tsp Baking powder 5 x Tblsp Cocoa powder 350 gm Plain flour 2 eggs ½ cup milk 160 gm soft unsalted butter ½ x cup castor sugar ½ cup Vegetable oil	<ul style="list-style-type: none">• Oven should be preheated• Puree peeled beetroot until smooth. Scrap out of food processor into a bowl. Clean, food processor, set up.• Sift the cocoa, plain flour & baking powder into a bowl, and then sift again.• Whisk the eggs & milk in a bowl. <p>Combine soft butter, oil & 2 types of sugar in a food processor, until creamy. Gradually add the egg/milk.</p>

<p>1 x cup brown sugar</p> <p>Small silicone cases</p>	<ul style="list-style-type: none">• Transfer to a large bowl. Fold gently the sifted flour mix, and then stir in the puree beetroot.• Fold in the chopped chocolate.• Spoon into little patty cases around 2/3 full.• Bake 180c 8-10 minutes
<p>2 x wire racks</p>	<ul style="list-style-type: none">• Transfer to wire racks to cool