

Kitchen Garden at Collingwood College Term 4- week 9

Name of Recipe: Beetroot & Chocolate Cupcakes & Edible Flowers

Volunteer Notes: The cup cakes will take 8-10 mins to cook.

Use the small silicone patty cases.

Preheat oven 180c

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

What to collect	What to do
500 gm-cooked & pureed beetroot-cool 2 free range eggs 160 gm soft unsalted butter ½ x cup castor sugar 2 x tsp Baking powder 5 x Tblsp Cocoa powder ½ cup milk/soy milk ½ cup Vegetable oil 1 x cup brown sugar Small silicone cases 350 gm Plain flour 1 x food processor Silicone cases 2 x baking trays dessert spoons small bowls	<ul style="list-style-type: none">• Pre-heat oven-turn> on 180 degrees Celsius.• Separate cases and place onto 2 x baking trays.• Sift the measured cocoa, plain flour & baking powder into a bowl, and then sift again.• Whisk the eggs & milk in a bowl.• Combine soft butter, oil & 2 types of sugar in a food processor, until creamy. Gradually add the egg/milk.• Transfer to a large bowl. Fold gently the sifted flour mix, and then stir in the puree beetroot.• Divide mix into 4 bowls (1 for each student). Using a dessert-spoon, spoon mix into silicone cases around 2/3 full.• Bake 180c 8-10 minutes
2 x wire racks	<ul style="list-style-type: none">• Transfer to wire racks to cool
Edible flowers Serving platters	<ul style="list-style-type: none">• Decorate with a small edible flower or mint sprig. <p>Delicious!</p>