

Chocolate, Beetroot & Wattleseed Cake

Fresh from the garden: flowers

EQUIPMENT

metric measuring spoons
measuring scale
clean tea towel
chopping board
cook's knife
vegetable peeler
food processor
wooden spoon
medium bowl
cake tin

INGREDIENTS

- 100 ml hot water
- 2 ½ teaspoons ground wattleseed
- 90 g coconut oil
- 270g raw beetroot (weight after peeling)
- 280ml milk, lukewarm
- 1 ½ cups sugar
- 100g cocoa
- ½ tsp salt
- 1 ½ teaspoons of baking powder
- 1 teaspoon of baking soda
- 240 g white all-purpose flour

CHOCOLATE GANACHE

- 150 g chocolate
- 75 ml full fat coconut milk

METHOD (WHAT TO DO):

1. Pre-heat the oven to 180° C (160 fan forced)
2. Line a rectangular cake tin with baking paper.

PART 1: Measure the wet ingredients

3. Measure the beetroot and put it in the blender.
4. Measure the milk and pour it into the blender.
5. Measure the hot water and put it into the blender.
6. Measure the coconut oil. Melt it in the microwave and pour it in the blender.
7. **TEACHER HELP:** Blend the mixture until it is very smooth.
8. Pour the beetroot mixture into a large mixing bowl.

PART 2: Measure the dry ingredients

9. Measure the wattleseed and put it in the bowl with the beetroot mixture.
10. Measure the sugar and put it in the bowl with the beetroot mixture
11. Measure the salt and sift it into the bowl with the beetroot mixture.
12. Measure the cocoa and sift it into the bowl with the beetroot mixture.
13. Measure the baking powder and sift it into the bowl with the beetroot mixture
14. Measure the bicarbonate soda and sift it into the bowl with the beetroot mixture.
15. Measure the flour and sift it into the bowl with the beetroot mixture.
16. Fold the dry ingredients into the wet ingredients gently.
17. Pour the mixture into the prepared baking tin and bake for about 25-30 minutes.
18. Allow the cake to cool down and then pour over the ganache.

CHOCOLATE GANACHE

1. Break the chocolate into small pieces and place in a microwave bowl.
2. Pour the coconut milk over the top and heat for 30 seconds at a time until the chocolate is melted and you have a smooth ganache.
3. Let it thicken just a little before applying to the cake.
4. Decorate with fresh or dried flowers.