Beetroot Biscuits

Preheat the oven to 170C	
Using gloves Peel and chop beetroot into very small cubes and bring to the demo bench to be cooked in the microwave on high for 10-12 minutes.	
Chop 100g dark melts into smaller pieces on a chopping board. Don't forget to keep your fingers up and out of the way	
Add to a mixing bowl and whisk until combined 50g butter (softened) ¼ cup brown sugar 50g plain yoghurt	
Add to yoghurt mixture 1 egg 1 cup SR flour ½ cup rice flour 100g dark melts chopped 1 tbs cocoa powder	
Mix biscuit dough until well combined with a spatula and then **add** cooked beetroot and **combine** until beetroot is evenly mixed through	
Make small ball shapes out of dough and place on baking tray evenly spaced apart. **Flatten the biscuits with the back of a fork**	
Bake in the oven for 12-14 minutes	

ENJOY YOUR BEETROOT BISCUITS