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### **Kitchen Garden at Collingwood College -Menu 1, 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! Whip cream to top once cakes are cool.

#### **Preheat oven 180c**

Recipe Cooking with Kids page 97 –Des has changed the beetroot to a cooked & pureed 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)	<u>Preheat oven.</u> Puree peeled beetroot until smooth. <u>Scrap out of food processor</u> into a small bowl. Set aside. Clean the food processor, set up <u>with plastic blade</u> for creaming butter mix.
1 fine sieve 2 x tsp Baking powder 5 x <u>Tblsp</u> Cocoa powder 350 gm Plain flour	Sift the cocoa, plain flour & baking powder into a bowl, and then <u>sift</u> again. Set aside.

