



Beetroot Cake

Preparation Time: 25 minutes

Baking Time: 1 hour 30 minutes

**Serves 22*

Ingredients:

- 3 small fresh beetroot (250g), trimmed
- 250g butter, softened
- 3 teaspoons finely grated lemon rind
- 1 cup (200g) caster sugar
- 4 eggs
- 1 cup (150g) dried currants
- 1 cup (150g) plain flour
- 1 cup (150g) self-raising flour

Method:

- 1) Position oven shelves; pre-heat oven to moderate. Grease deep 20cm – round cake pan; line base and side with baking paper
- 2) Using a vegetable peeler, peel the beetroot thinly; coarsely grate beetroot.
- 3) Beat butter, rind and sugar in small bowl with electric mixer until light and fluffy. Beat in eggs, one at a time, beating until just combined between additions. Mixture might curdle at this stage, but will come together later.
- 4) Transfer butter mixture to large bowl. Using wooden spoon, stir in beetroot, currants and flours. Spread mixture into prepared pan



- 5) Bake cake in moderate oven about 1 ½ hours.
- 6) Stand cake 10 minutes, then turn onto wire rack; turn top-side up to cool.
Dust with sifted icing sugar, if desired.

Tips

- It's a good idea to wear disposable gloves when peeling and grating beetroot, as it will stain your skin. If you are using a wooden chopping board, wash it as soon as possible after using it. Scrubbing the board with coarse cooking salt should help remove any stubborn stains.
- The same amount of coarsely grated carrot can be substituted for beetroot.
- Sultanas, chopped raisins, or finely chopped seeded dates could be substituted for currants.
- Storage: - Cake can be kept in an airtight container for up to 1 week, or in a refrigerator for up to 3 weeks. Cake can be frozen for 3 months.