



Beetroot Cake

Ingredients

300g beetroot
½ cup of vegan yoghurt
2 tbsps Maple Syrup
2 tbsps oil
1 tsp vanilla
150g Orgran Self Raising Flour
1 tsp gluten free baking powder
1 tbspn of sifted cocoa
½ cup of ground almonds

Method

Pre-heat the oven to 180oC

Peel and steam the beetroot until soft.

Grate the soft beetroot, then blend in a blender.

In a mixing bowl beat the yoghurt and maple syrup together until creamy, then beat in the oil and vanilla.

Next stir in the beetroot, then the Orgran Self Raising Flour, baking powder and cocoa.

When this is mixed well, add the ground almonds.

Place in a prepared 20cm cake tin and bake for 40 - 45 minutes.