



Cooking Corner: Beet Chocolate Cake

Even we die-hard vegetable eaters don't usually recommend mixing chocolate and root vegetables...but beet chocolate cake is a notable exception! Roasted, shredded beets add moisture and a pleasant density to this attractive, Valentine's Day-appropriate cake. A reserved portion of these same beets make a vibrant pink icing. We should also mention that they are delicious—our bet is that no one will be able to guess the secret ingredient!

Our Director of External Affairs, and preeminent baker, Kate Hickey, whipped up a batch of beet chocolate cupcakes from [this recipe](#). She simply divided the cake batter into cupcake wrappers. Look below for step-by-step photos.

Roasting and shredding the beets. You'll need 3/4c. shredded beets for the cake and 2 TBS for the frosting.



Cream the butter and sugar then mix in the beets .



Time for the frosting (4 cups of sifted confectioners' sugar) and the all important first bite.

