We are ready......

**Cocoa and beetroot cake**

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**Suggested portion**

**Size for recipe**

1–2 years – 40g

3–4 years – 60g

**Ingredients – Serves 5**

**Beetroot, raw, peeled** 65g

**Cocoa powder** 35g (1½ tablespoons)

**Wholemeal flour** 100g

**Baking powder** 1½ teaspoons

**Bicarbonate of soda** ½ teaspoon

**Vegetable oil** 60ml

**Caster sugar** 100g

**Egg** 100g (2 medium)

**Method**

1. Preheat the oven to 200ºC /400ºF/gas mark 6. Grease and line a cake tin .

2. Wash and grate the beetroot.

3. Mix the cocoa, flour, baking powder, bicarbonate of soda, oil, caster sugar and egg in a large bowl and beat until smooth and light in colour

4. Stir in the beetroot.

5. Pour into the cake tin and bake in the oven for approximately 30 minutes.