

Beetroot Cupcakes



Serves: 9

Profitability:

Steps:

BEETROOT CUPCAKES

- Preheat oven to 180°C/gas mark 4
- Mix together beetroot, brown sugar and nuts and set aside
- In a separate bowl, beat the egg, then add caster sugar, oil and vanilla and beat before folding in the flour, cinnamon, bicarbonate of soda and salt. Strain beetroot mixture and fold in
- Put roughly $\frac{1}{4}$ cup of mixture into each cupcake case and bake for 20 minutes

CREAM CHEESE BUTTERCREAM

- Mix butter and icing sugar and beat until it turns pale
- Add vanilla bean paste, salt and beat before adding cream cheese

Ingredients:

BEETROOT CUPCAKES

Beetroot 320g cooked and grated

Pecans 150g chopped

Soft dark brown sugar 100g

Eggs 2

Caster sugar 150g

Vegetable oil 125ml

Vanilla extract 1 tsp

Pineapple 125g crushed

Plain flour 190g sifted

Cinnamon 2 tsp

Bicarbonate of soda $\frac{3}{4}$ tsp

Salt $\frac{1}{2}$ tsp

CREAM CHEESE BUTTERCREAM

Unsalted butter 75g soft

Icing sugar 175g

Salt $\frac{1}{2}$ tsp

Vanilla bean paste $\frac{1}{2}$ tsp

Milk as needed

Cream cheese 150g

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