

## **GLUTEN FREE CHOCOLATE BEETROOT BROWNIES**

### **Ingredients**

- 250 g dark chocolate, chopped
- 200 g unsalted butter, cut into cubes
- 250 g beetroot, cooked
- 3 medium eggs
- a drop of vanilla extract
- 200 g caster sugar
- 50 g cocoa powder
- 50 g rice flour
- 1 teaspoon baking powder
- 100 g ground almonds

### **Preparation**

1. Put the chocolate and butter in a large bowl and place it over a pan of simmering water and allow to melt.
2. Purée the cooked beetroot in a food processor. Add the eggs one at a time, followed by the vanilla and sugar, and mix until smooth.
3. Sift the cocoa powder, rice flour and baking powder into a bowl and stir in the ground almonds. Stir the beetroot mixture into the melted chocolate and then fold in the dry ingredients.
4. Use baking parchment to line a rectangular tin, roughly 28 x 18cm. Pour in the mixture and place in an oven preheated to 180°C/Gas Mark 4. Bake for 30–35 minutes, until just firm to the touch.