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BEETROOT BROWNIES

Recipe supplied by Louis Waterman-Evans as part of his blog post about home-baked hill food

INGREDIENTS

Makes 12-15 generous brownies

- 6-8 medium beetroots (depending on how large they are and how beetrooty you want the mixture to be!)
- 6tbsp ground flaxseed
- 100g dairy-free margarine
- 100g light brown sugar
- 300g dairy-free dark chocolate
- 200g plain, all-purpose flour
- 8 tbsp cocoa powder
- 4 tsp baking powder
- 2 tbsp vanilla
- 1 tbsp of salt
- 140g icing sugar

METHOD

1. Trim the ends off the beetroots and add the beetroot to a saucepan of boiling water, and boil with the lid on for 45 minutes or until soft.
2. Remove the beetroots from the saucepan (make sure you don't discard the cooking water) and leave for a few minutes to cool long enough to touch.
3. Combine the flaxseed with 18 tbsp of water in a small bowl to make 6 flax eggs, and set to one side to thicken up.
4. Preheat the oven to 180°C / 356°F fan-assisted and grease a baking tin with margarine.
5. Once cool enough to touch, peel and discard the beetroot skins and add the flesh to a blender, along with 6 tbsp of water from the saucepan you used to cook the beetroot. Blend until smooth, then set to one side.
6. In a large mixing bowl, cream the margarine with the sugar. Then add the flax egg, vanilla extract and most of the beetroot puree (leave 2 tbsp for the icing).

7. In a separate mixing bowl, combine the flour, cocoa powder and baking powder. Then sieve the dry mixture into the beetroot mixture and gently fold it in, making sure not to 'over mix' the ingredients which might leave you with flat brownies.
8. Roughly chop the chocolate and add half to the brownie mix along with a pinch of salt. Gently fold to combine. Pour half of the mixture into the baking tin, then cover with a layer of the remaining chocolate pieces, then pour the other half of the brownie mixture on top. Smooth the top with a spatula, then bake for 45-55 minutes or until a toothpick comes out clean.
9. Leave the brownie to cool for 5 minutes before turning out, then leave to cool further so the top is approximately room temperature.
10. Prepare the beetroot icing by combining the icing sugar with the remaining tbsp of beetroot puree and 4-5 tsp of water, until smooth and runny. Pour the beetroot icing over the brownie, then cut the brownie into 12-15 squares. Ideally these should be consumed immediately, but they'll also last for a couple of days in the fridge. Absolutely delicious!