

# Chocolate Beet Cake



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Yields one 20cm cake

Prep time: 20min

Cook time: 40min

Total time: 1h

Difficulty: Intermediate

Category: Cakes

This moist and luxurious chocolate cake was adapted from David Lebovitz, but it originally appeared in Nigel Slater's book *Tender*. The cake is rich, but not too sweet. For best results use good quality chocolate that is at least 60-70% cacao solids. Candied beets is optional, but I thought it made a nice finishing touch on the cake. It also gives it some color and makes it visually more interesting. Serve with a dollop of mascarpone cheese or some crème fraîche.

## For the chocolate beet cake:

### Ingredients

200g bittersweet chocolate (70% cacao solids), chopped  
60ml hot espresso (or water)  
200g butter (at room temperature), cubed  
240g cooked beets, pureed  
5 large eggs, separated  
pinch of salt  
200g superfine sugar (castor sugar)  
135g flour  
3 tablespoons cocoa powder  
1 1/4 teaspoon baking powder  
some mascarpone cheese, to serve

### Directions

Butter a 20 cm springform pan and line the bottom with parchment paper. Preheat the oven to 180°C. In a large bowl set over a pan of barely simmering water, melt the chocolate, stirring as little as possible. Turn off the heat but leave the bowl over the warm water. Pour in the hot espresso and stir. Then add the butter pieces and press them into the chocolate gently. Allow the butter to soften without stirring. Sift together the flour, cocoa powder, and baking powder in a separate bowl. Remove the bowl of chocolate from the heat and stir until the butter is melted. Let sit for a few minutes to cool, then stir the egg yolks together and briskly stir them into the melted chocolate mixture. Fold in the pureed beets. In a stand mixer whip the egg whites with a pinch of salt until stiff. Gradually fold the sugar into the whipped egg whites with a spatula, then fold them into the melted chocolate mixture, being careful not to overmix. Fold in the flour and cocoa powder. Scrape the batter into the prepared cake pan and reduce the heat of the oven to 160°C. Bake the cake for 40 minutes, or until the sides are just set but the center is still just a bit wobbly. Do not overbake. Let cake cool completely, then remove it from the pan.

## For the candied beets:

## **Ingredients**

2 cooked beets, sliced thinly

150ml water

150g sugar

## **Directions**

Preheat the oven to 100°C. Line a baking tray with parchment paper.

Bring water and sugar to a boil in a small saucepan, stirring constantly until sugar dissolves. Remove from heat and add beets. Let it soak for 30 minutes. Transfer the beets to a baking sheet and bake until firm, about an hour. Transfer to rack and cool completely. Store in an airtight container.