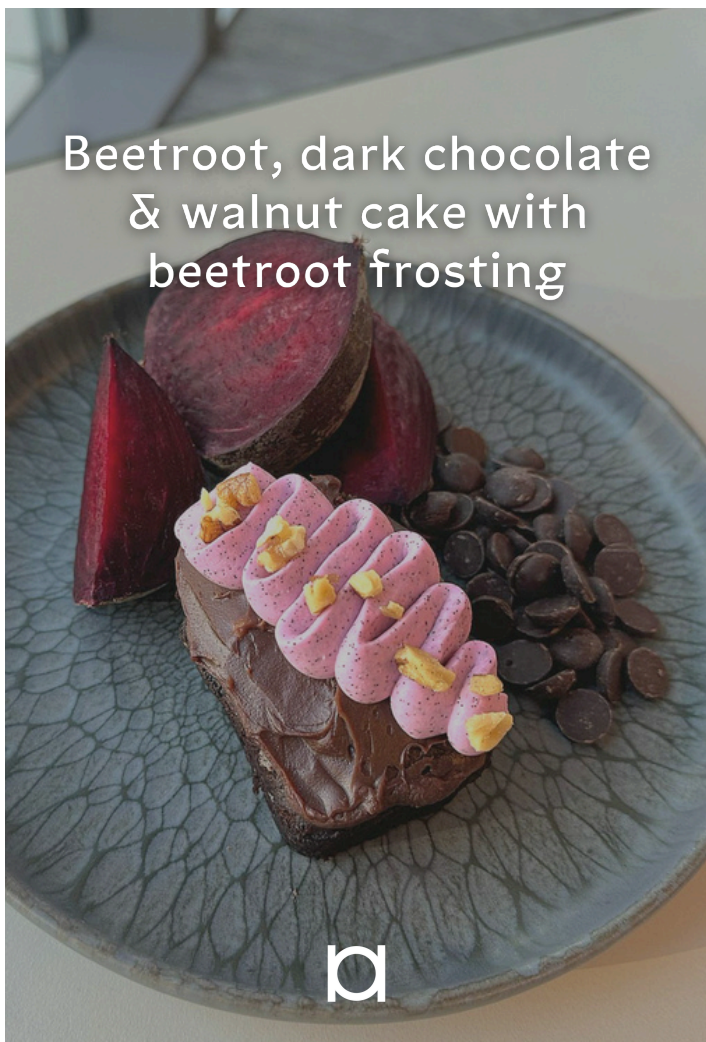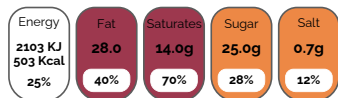# Beetroot, dark chocolate & walnut cake with beetroot frosting
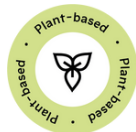
Beetroot, dark chocolate & walnut cake with beetroot frosting

SERVES 10 (makes one loaf tin or one 8" cake)

Energy	Fat	Saturates	Sugar	Salt
2103 KJ **503 Kcal**	**28.0**	**14.0g**	**25.0g**	**0.7g**
25%	40%	70%	28%	12%

Of an adult's Reference Intake (8,400KJ / 2000Kcal)
Typical values per 100g: Energy 1450KJ/347Kcal

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Plant-based · Plant-based · Plant-based · Plant-based

INGREDIENTS:

For the cake:

- 60g plain flour
- 60g buckwheat flour
- 3/4 tsp baking soda
- 1tsp baking powder
- ½ tsp salt
- 75g cocoa powder
- 200g soft brown sugar
- 180ml coconut milk
- 200g cooked beetroot (half blitzed/half grated) keep the juice
- 60g rapeseed oil
- 90g dark chocolate
- 80g chopped walnut

For the ganache:

- 100g dark chocolate
- 80g coconut milk

For the beetroot frosting:

- 150g vegan cream cheese
- 150g icing sugar
- pinch vanilla
- reserved beetroot juice

METHOD:

1. Preheat oven to 180°C and grease a loaf or cake tin.
2. In a mixer, combine both flours, baking soda, baking powder, salt, cocoa powder, and sugar.
3. Heat half the coconut milk and pour over chocolate to melt. Mix melted chocolate and remaining coconut milk, along with oil, into dry ingredients until smooth.
4. Blitz half the cooked beetroot and grate the other half. Fold both into the batter with walnuts.
5. Pour batter into the tin and bake for 30 minutes or until a skewer comes out clean. Let cool completely before removing from the tin.
6. For the ganache, pour hot coconut milk over dark chocolate, whisk until smooth and shiny, and let cool slightly.
7. For the frosting, beat cream cheese, icing sugar, and vanilla, adding a little beetroot juice for color. Transfer to a piping bag and refrigerate.
8. Dip cake top in ganache, chill to set, then pipe beetroot frosting on top. Enjoy!