

Chocolate & Beetroot Muffins

Rowville Primary School
Kitchen Garden Recipe

Ingredients

80g unsalted butter, softened.
¼ cup vegetable oil,
¼ cup caster sugar,
½ cup brown sugar,
1 large egg,
¼ cup milk,
175g plain flour,
1 teaspoon baking powder,
2 tablespoons cocoa powder,
250g grated beetroot.

Equipment

Scales,
Measuring jug,
Whisk,
Wooden spoon,
Measuring spoons
Grater,
Metal bowls,
Muffin tins.



Method

Pre heat oven to 180 degrees

Beat the butter, oil, caster sugar and brown sugar until pale in colour.

Whisk the egg and milk together.

Sift the flour, baking powder and cocoa together.

Beat all together until combined.

Add the beetroot and mix well.

Spoon into muffin trays and bake for 20 minutes or until cooked through.

Makes 12 large muffins