SECRET CHOCOLATE CAKE

SERVES 16

Preparation time: 40 minutes
Cook time: 45-50 minutes

INGREDIENTS

2 cups beets 1 ½ cups flour
½ cup applesauce 1 cup whole wheat flour
1 ½ cups sugar ½ cup baking cocoa
½ cup oil 1 ½ teaspoons baking soda
½ cup plain yogurt ½ teaspoon salt
3 eggs 1 cup chocolate chips
1 ½ teaspoons vanilla

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Boil beets for 20 minutes. Drain, cool, peel, and chop.
3. Puree cooled beets with applesauce in blender. Set aside.
4. In a large mixing bowl, beat together sugar, oil, yogurt, eggs, and vanilla in large mixing bowl for 2 minutes.
5. Mix flours, cocoa, baking soda, salt, and beet mixture into batter just until blended. Pour half of better into greased Bundt pan.
7. Bake in preheated oven 45-50 minutes.

SIMPLY GOOD EATING

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