Chocolate Beet Cake

Serves 40 adults

Ingredients

4 cups beets (8 small to medium beets), cooked
and pureed
4 cups whole wheat or all purpose flour
2 cups sugar
1 cup unsweetened cocoa powder
1 tablespoon baking soda
1 ½ teaspoons salt
4 large eggs
1 ½ cup warm water
½ cup oil
2 teaspoons vanilla extract

Directions

1. To prepare beets: Cover beets with 2 inches of water in a pot. Bring to a boil. Reduce heat, and simmer until very tender when pierced with a fork or knife, about 30 minutes. Drain. Puree beets in a food processor until smooth.
2. Preheat oven to 350° F. Whisk together flour, sugar, cocoa powder, baking soda, and salt in a large bowl.
3. In a separate bowl whisk in eggs, water, oil, vanilla, and pureed beets. Stir wet ingredients into dry ingredients.
3. Coat a hotel pan with cooking spray. Pour batter into pan. Bake until a toothpick inserted into the center comes out clean, about 30-40 minutes.
4. Let cool in pan on wire rack for 20 minutes before serving.