

# Beetroot and chocolate cake



 15 min.  285 kcal  SteviaSweet Crystal

## Preparation

Preheat the oven to 175 °C.

Melt the chocolate and butter in the microwave on a low setting. Peel the beetroot and grate finely. Combine the dry ingredients.

Beat the eggs (once at room temperature) until foamy. Add the chocolate and butter mixture to the beaten eggs and stir to form a smooth batter. Add the dry ingredients and the grated beetroot and mix well. Line a springform tin (Ø 20 cm) with baking paper, grease, and pour in the mixture.

Bake on the middle shelf of the oven for approx. 20 minutes. Reduce the oven temperature to 150 °C and bake for another 20-25 minutes.

Prepare the icing while the cake is cooling. Melt the chocolate for the icing in the microwave on a low setting. Bring the milk to the boil and add to the chocolate. Mix all ingredients to a smooth dough.

Pour the icing over the cooled cake and decorate with ground almonds.

## Ingredients for 10 servings

100 g	dark chocolate
50 g	butter
200 g	beetroot
125 g	SteviaSweet Crystal
100 g	wheat flour
45 g	ground almonds
2 tsp	baking powder
3	eggs

### Icing

100 g	dark chocolate
50 g	milk
2 tbsp	ground almonds

## Nutritional information per portion

285	kcal
1197	kJ
7.5	g Protein
27	g Carbohydrates
16	g Fat