

Dark Chocolate Beet Brownies

Ingredients:

- 8 oz. boiled and peeled beets (2 med size)
- 1 Cup unsalted butter (2 sticks)
- 8 oz. dark chocolate chopped or in chips
- 1 1/4 Cup white whole wheat flour
- 1 tsp. baking powder
- 1/4 tsp. salt
- 4 eggs at room temperature
- 1 tsp. vanilla
- 1 Cup packed brown sugar



Instructions:

- 1) Quarter beets and transfer to food processor, process until pureed, scraping the sides down as you go. (about one cup of puree)
- 2) Preheat oven to 350.
- 3) Line a 9x9x2 pan with parchment paper or grease generously.
- 4) Cut sticks of butter into chunks and place in saucepan. Add chopped chocolate and melt until smooth over low heat stirring constantly. Remove and set aside to cool.
- 5) In a medium size bowl, whisk together flour, baking powder and salt. Set aside.
- 6) In a large bowl. Gently mix eggs for about 30 seconds. Add vanilla and brown sugar and mix till light and fluffy. (about 2 minutes) Reduce speed then add beet puree and flour mixture alternately until combined. Do not over beat. Pour batter into prepared pan.
- 7) Bake 25 to 30 minutes until a knife stuck in the center comes out clean with just a few crumbs sticking to it. Let cool 5 minutes and transfer to cooling rack. Cut and serve warm or refrigerate and serve cool.