

FUDGY DARK CHOCOLATE BEET BROWNIES

Preheat oven to 350 degrees.

Ingredients:

8 oz. boiled and peeled beets
2 sticks unsalted butter + more for buttering pan
8 oz. Dark Chocolate chunks
1 1/4 Cups Gluten Free Flour
1 1/2 teaspoon baking powder
1/4 teaspoon salt
4 eggs
1 teaspoon vanilla
1 Cup packed brown sugar

Recipe:

1. Beets have already been boiled for you. Peel and chop the beets. Then using hand food processor - Grind them.
2. Generously butter the 9x9 pan.
3. Cut sticks of butter into chunks and place in heavy saucepan.
4. Add chocolate chunks to saucepan and melt over low heat, stirring constantly, until completely melted and smooth. Remove pan from heat and set aside to cool.
5. In a small bowl, mix together GF flour, baking powder and salt. Set aside.
6. In a separate bowl, crack the eggs, and add vanilla and brown sugar and mix for 2 minutes.
7. Add beet puree into egg and sugar mixture and mix until combined.
8. Slowly add cooled chocolate mixture until combined.
9. Slowly add GF flour mixture until combined.
10. Pour batter into prepared pan.
11. Bake for 25-30 minutes.