

Beet Chocolate Cake

1 cup peeled, grated uncooked beets
(about 2 medium)
2 teaspoons lemon juice
4 eggs
1 cup oil
1/2 cup milk
2 cups sugar
2 teaspoons vanilla
2 1/2 cups flour
1/2 cup baking cocoa
2 teaspoons baking soda
1 teaspoon salt



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1. In small bowl, toss grated beets with lemon juice.

Set aside.

1. In large bowl, beat eggs, oil, milk, sugar and vanilla.
2. Add flour, cocoa, baking soda and salt to egg mixture.
3. Beat just until blended.
4. Stir in beet mixture.
5. Pour into greased 13x9x2 baking pan. Bake 350 for 35-40 minutes or until cake is done.



Recipe adapted from Shelia Zahorik, 2012 Farmers Market Cookbook

University of WI, U.S. Dept. of Agriculture and WI counties cooperating. UW-Extension provides equal opportunities in employment and programming including Title IX and ADA.



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