

Red Beet Chocolate Cake (Grit)

1 $\frac{3}{4}$ c flour

1 $\frac{1}{2}$ tsp soda

$\frac{1}{2}$ tsp salt

1 $\frac{1}{2}$ c sugar

3 eggs

1 c cooking oil

1 $\frac{1}{2}$ c pureed fresh beets

2 sq choc (melted + cooled)

1 tsp vanilla

Sifted confectioners sugar

Sift flour, soda + salt. Set aside. Combine sugar, eggs + oil in mixing bowl. Beat in elec. mixer @ med. speed 2 min. Beat in beets, choc + vanilla. Gradually add dry ingred. beating after each addition. Pour into greased 13x9x2 baking pan. Bake 25 min @ 350°
oven

or until cake tests done. Cool in pan on rack. Cover
& let stand overnight to improve flavor. Sprinkle
c confectioners sugar.