

## **Best Beet Cake Ever** (according to Coral Sisk, Puget Sound Fresh)

### **Dry ingredients in one bowl:**

1 cup of flour (Nash's has great flours if you want to stay local)

1 1/2 tsp baking powder

3 tbsp cocoa or cacao

### **Wet ingredients:**

5 eggs, separated

variation: 2 whole eggs and 3 egg whites (or 3/4 cup liquid egg whites)

1 cup of sugar

### **Chocolate cake base:**

1 cup of beet puree' (made with 2 medium bulk beets or 1 large bulk beet)

8 tbsp butter, or one stick

1/4 cup espresso, instant (for ease) or 1/4 hot water

1 cup 62% semi-sweet chocolate chips

### **Chocolate Hazelnut Ganache**

1/2 cup skinned ground hazelnuts, dry roasted in the oven with a sprinkle of sugar

1/2 cup 62% semi-sweet chocolate chips

1/2 heavy whipping cream

1 tbsp sweet Marsala or whatever sweet wine you have around

This cake has a lot of little tasks so here is how I suggest you break it down: Beets—>Ganache—> Hazelnut roasting—> Cake batter prep—>Oven @ 325\* for 40 minutes = voila'!

**Beets:** scrub your beet(s) and start boiling them skin on. It will take about 1/2 hour for the beets to full boil to softness and make the skin just slip off under cool water. When beets are boiled and skinned, cut into chunks and puree them in a food processor or blender.

### **Roasted hazelnuts, for ganache and cake topping:**

Put the hazelnuts in a thin oven-safe pan and sprinkle some sugar on. Set temperature to 350\* in a toaster oven or oven making sure to give them a shake and roll around every few minutes. Roast time total should be about 15 minutes. They will be ready when you see skins starting to pop off and brown. Let these cool wrapped in the middle of a clean towel. In the towel, try to rub off all the skins. Reserve half for the actual cake topping. The

other half once skinned and cooled, pulverized in a coffee grinder. Pour into ganache when ready. Turn over down to 325\* for cake baking temperature.

**How to make the ganache:** add chocolate chips and heavy cream to a small saucepan on medium-low heat. Add in the Marsala or sweet wine. Whisk till this gets a bit thick then take off the heat and allow to cool. You may now mix in the pulverized hazelnut “meal”.

After ganache is made and beets are still boiling...

**Chocolate cake base (the wet ingredients):** melt 1/2 cup of chocolate in a small saucepan on very low heat and make sure to stir and scrap. Add espresso or hot water once chocolate is mostly melted. Cut butter into chunks and let it melt in careful not to stir too much. Fold in egg yolks and mix until uniform. And lastly, fold in beet puree’.

Now with an electric mixer, whip egg whites until stiff and frothy. Add in the sugar slowly and stir in with a spatula. Now you can fold in the egg white mixture with the chocolate mixture and have your self a chocolate base.

**Dry Cake mix:** In a dry bowl, sift flour with baking powder and cocoa powder.

Take the dry mix and now add it to the wet chocolate beet and electric mix until a batter forms. Don’t be alarmed, this batter will seem pretty runny but it will bake very dense and moist, you’ll see...:)

Take 2 9in cake pans and butter it up or as I did, coat pans with a coconut oil spray. Fill each pan about 3/4 full or even a little more, just be careful not to fill it to the rim. Bake for 40 minutes at 325\* (no peeking and no over baking!)

After 40 minutes, take out and allow to cool. Once cool, remove from cake pan and spread ganache on top. Take the reserve hazelnuts, cut them in half and top away!

This cake will be a hit for the holiday festivities this year. Its deep, its rich and best of all it utilizes what’s in season and local. The thick chocolaty flavor exploding hazelnut puts the *panache* in this ganache! If you really want to splurge, I recommend pairing this cake with a dessert wine like Banyuls or a Tawny Port. Cheers!

<http://curiousappetite.wordpress.com/2011/11/30/cant-beet-this-chocolate-beet-cake-with-nutella-inspired-ganache/>