Beetroot and Chocolate Muffins

**Difficulty:** Easy

**Serves:** 12

**Fresh from the garden:** Beetroot

**Equipment:**
- Muffin tray
- Mixing bowl
- Sifter
- Small jug
- Whisk
- Wire cooling rack

**Ingredients:**
- Cooking spray
- 1 beetroot
- 175 grams plain flour
- 1 teaspoon baking powder
- 2 Tablespoons cocoa
- 1 egg
- ¼ cup milk
- ¼ cup vegetable oil
- 80 grams softened butter
- ¼ cup sugar
- ¼ cup brown sugar
- 100 grams dark chocolate

**What to do:**

1. Preheat the oven to 180°C.
2. Fill a 12 cup muffin tray with patty pans.
3. Using rubber gloves peel and grate the beetroot.
4. Sift the flour, baking powder and cocoa into a medium bowl, put aside.
5. Using the mixer, whisk together the softened butter, oil, caster sugar and brown sugar until creamy.
6. Gradually add the egg and milk, which have been whisked together in a jug.
7. Fold the dry ingredients into the wet ingredients.
8. Stir through the grated beetroot and chocolate chips.
9. Spoon the mixture into the patty pans.
10. Bake for 20-25 minutes until muffins are well risen and feel springy. Allow to cool in the tray for a few minutes before turning them onto a wire rack.