**Chocolate Beetroot Brownies**

**Ingredients**
- 250 grams dark chocolate
- 250 grams butter
- 250 grams sugar
- 3 eggs
- 150 grams Self Raising flour
- 250 grams beetroot (approx 2 medium beetroot)

**Method**

Cut leaves off beetroot. Put beetroot in a small saucepan with enough water to cover them. Boil them until they are cooked. Drain them and run them under cold water. Put on a pair of disposable gloves and rub the skin to remove it. Trim the ends of the beetroot then grate them.

Preheat oven to 180C. Grease a baking tin (20x30x3cm) with cooking spay and line the bottom with baking paper.

Break up the chocolate into small pieces, cut the butter into cubes.

Gently heat the butter in a saucepan, as it melts gradually add the chocolate and mix until it has also melted. Be careful not to burn!

Whisk eggs and sugar together in a bowl until combined, then beat in the melted chocolate and butter with a wooden spoon until smooth.

Gently fold in the flour then the grated beetroot.

Pour the mixture into the prepared tin and smooth over the top with a spatula.

Bake for about 20 minutes. Test with a metal skewer. The skewer should come out with a few moist crumbs on it (but not wet).

Remove the tin from the oven and leave on wire rack to cool before cutting into squares.

Dust with icing sugar. Serve.