



## Chocolate Beet Cake with Ricotta Icing

**Prep Time:** 15 min

**Total Time:** 3 h 15 min

**Serves:** 15

### Ingredients

<input type="checkbox"/>	cake & pastry flour	1 ½ cups	375 mL
<input type="checkbox"/>	each baking powder, baking soda and salt	½ tsp	2 mL
<input type="checkbox"/>	peeled and grated beets (about 2 beets)	1 ½ cups	375 mL
<input type="checkbox"/>	buttermilk	¾ cup	175 mL
<input type="checkbox"/>	unsweetened cocoa powder	¾ cup	150 mL
<input type="checkbox"/>	vanilla extract	2 tsp	10 mL
<input type="checkbox"/>	unsalted butter, at room temperature	½ cup	125 mL
<input type="checkbox"/>	sugar	1 ¼ cups	300 mL
<input type="checkbox"/>	eggs	2	

#### Ricotta Icing:

<input type="checkbox"/>	ricotta	1 cup	250 mL
<input type="checkbox"/>	unsalted butter, at room temperature	2 tbsp	30 mL
<input type="checkbox"/>	icing sugar, sifted	1 cup	250 mL
<input type="checkbox"/>	vanilla extract	½ tsp	2 mL

### Nutrition facts

Nutrition Description	Per serving (1/12 of the recipe):
Calories	360
Fat	15 g
Saturated Fat	9 g
Carbs	50 g
Sugar	33 g
Protein	7 g
Cholesterol	70 mg
Fibre	2 g
Sodium	220 mg
Potassium	

### Directions

- 1 Preheat oven to 350°F (180°C). In large bowl, whisk together flour, baking powder, baking soda and salt. Set aside. In food processor or blender, process beets, buttermilk, cocoa powder and vanilla into a puree. Set aside.
- 2 In bowl, with hand-mixer, beat butter until soft then beat in sugar until fluffy. Beat in eggs, one at a time, incorporating each one before adding next. With mixer on low, alternately beat in dry mixture in 3 parts with wet mixture in 2 parts, starting and ending with dry. Scrape bowl as needed between additions. Scrape batter into greased and floured 9 x 5-in. (1.9 L) loaf pan, smoothing top.
- 3 Bake 45 to 50 min., or until a cake tester comes out clean when inserted into centre. Cool cake completely in pan on wire rack.
- 4 Meanwhile, drain ricotta in cheesecloth lined fine mesh sieve. Squeeze to remove excess moisture. Transfer ricotta to (clean) food processor and pulse until smooth. Add butter; pulse until light and fluffy. Add icing sugar and vanilla; pulse until smooth (if icing is too soft to spread, refrigerate 10 to 15 min. to firm up). Spread icing over top of cooled loaf. Refrigerate 2 hr. or until icing is firm. Store chilled in airtight container up to 2 days.



Garnish iced cake with raspberries.