Chocolate and beetroot loaf cake

**Equipment:**
- Cake tin
- Grater
- Large bowl
- Medium bowl
- Whisk
- Wooden spoon
- Flour sifter
- Cup measures 1, ¼
- Teaspoon measure
- Scales
- Metal skewer

**Ingredients:**
- 1 ¼ cups (185g) self raising flour, sifted
- ¼ cup (25g) cocoa, sifted
- 1 cup (220g) caster sugar
- 125 grams unsalted butter
- 2 eggs
- 1 cup milk
- 1 teaspoon vanilla essence
- 2 cups (260g) grated raw beetroot
What to do:

• Preheat oven to 180°C (350°F).
• Sift the flour and cocoa into a large bowl.
• In another bowl lightly beat the eggs then add to flour and cocoa mix.
• Melt butter and add to bowl with other ingredients.
• Add milk, vanilla and sugar.
• Mix until well combined.
• Add the beetroot and mix until combined.
• Grease and line a cake tin and pour in mixture.
• Bake for 50-60 minutes or until cooked when tested with a skewer.
• Allow to cool in tin for 5 minutes before turning onto a wire rack to cool completely.