

## Red Velvet (Red Beet) Chocolate Cake

1 3/4 C all purpose flour [I use whole wheat flour]  
1/2 t salt  
1/2 t baking soda

3 lrg eggs  
1 1/2 C granulated sugar  
1 C vegetable oil [I've used extra virgin olive oil also]  
1 1/2 C cooked and pureed fresh beets [i've used canned and pureed them. I use 2 C of pureed beets.]  
1 C semisweet chocolate chips, melted  
1 t vanilla extract

Preheat oven to 350°. Grease and flour (all purpose flour) 9 x 13 inch cake pan and set aside.

Sift/whisk together dry ingredients. Set aside.

Combine the sugar, eggs and oil in a large bowl. Stir vigorously {you can use an electric hand mixer on medium speed for 2 minutes}. Beat in the pureed beets, melted chocolate and vanilla.

Gradually add the dry ingredients to the beet mixture, beating well after each addition. Pour into the prepared cake pan. Bake until a toothpick inserted into the center of the cake comes out clean, 40 to 45 minutes. Cool in the pan (I usually let it cool in the pan about 15 minutes, then turn the cake out onto a wire rack to cool completely).

Cover and let stand overnight to improve the flavor. Sprinkle with powdered sugar [I've also frosted this cake with vanilla or cream cheese frosting]. Store in a sealed container or cake safe. This cake will stay fresh for 3 - 4 days.