



# Beetroot cake with orange frosting

## Ingredients

- 200g Self Raising Flour
- $\frac{3}{4}$  tsp ground cinnamon
- 175g soft brown sugar
- 3 eggs
- $\frac{1}{2}$  tsp vanilla extract
- 300ml sunflower oil
- 250g beetroot, blended
- $\frac{1}{2}$  orange, zest only

## Frosting

- $\frac{1}{2}$  orange, zest only
- 50g unsalted butter
- 100g icing sugar
- 125g cream cheese

## Method

- Preheat oven to gas mark 4/180 C, grease a cake tin
- Sift the flour, cinnamon and sugar into a bowl.
- In another beat the eggs, vanilla and oil and then mix together with the dry ingredients.
- Add the beetroot and orange zest into the mix and stir well.
- Pour into the cake tin and cook at the bottom of the oven for 30minutes.
- Mean while make the frosting by beating together all the ingredients for the frosting and set aside.
- Turn the oven down to gas mark 3/160 C and cook for another 25-30minutes.
- Once cooked, leave to cool then spread the frosting on top.

Enjoy



