



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Beets**

Beet Red Velvet Cake

Ingredients:

2 ½ cups flour
1 cup beets, cooked and pureed
2 Tbs cocoa
4 eggs
1 tsp vanilla
1 ½ cups sugar
½ tsp salt
2 tsp baking powder
½ tsp baking soda
½ cup butter, at room temperature
¾ cup buttermilk
¼ cup oil
Icing (optional)

Directions:

Preheat your oven to 350F. Grease and flour two nine-inch round baking pans. Set aside.

In a large mixing bowl, cream the butter and sugar until light and fluffy. Add all the wet ingredients beating until just combined. Then add all the dry ingredients, beating for 2 minutes. Pour the batter into the baking pans and bake for 20-25 minutes or until a toothpick inserted comes out clean. Allow the cakes to cool in the pans for 10 minutes before transferring onto a plate. Once completely cooled, you can frost the cake with a frosting of your choosing. A chocolate glaze would work nicely.