

MAGICAL CHOCOLATE FUDGE CAKE

From the outside, it is just a delicious chocolate cake whereas it is actually is full of super nutrients!

225g dark chocolate chips
200g butter
4 eggs
175g golden caster sugar
2 teaspoons vanilla extract
150g grated courgette
100g raw peeled beetroot, grated
150g spelt flour
130g plain flour
1 teaspoon bicarbonate of soda

1 teaspoon baking powder

For the icing

75g dark chocolate chips
100g soft butter
200g icing sugar
1 teaspoon vanilla extract

To decorate

Chocolate sprinkles, raspberries and/or edible petals

Pre-heat oven to 180C. Melt 100g of chocolate chips with the butter. Cool for 5 minutes. Add the sugar, eggs, vanilla extract and the veggies and mix it all together. Add the flour, bicarbonate of soda and the baking powder. Add the remaining chocolate chips and fold together.

Pour the cake mixture into a tin measuring 20x25cm and lined with baking parchment. Bake for 25 minutes until the cake is springy to the touch. Remove from the tin and cool.

Now make the icing by melting the chocolate and 1 tablespoon of water. Leave to cool for 5 minutes before adding the butter, icing sugar and vanilla. Whisk together until creamy. Spread over the cooled cake and decorate as you wish.