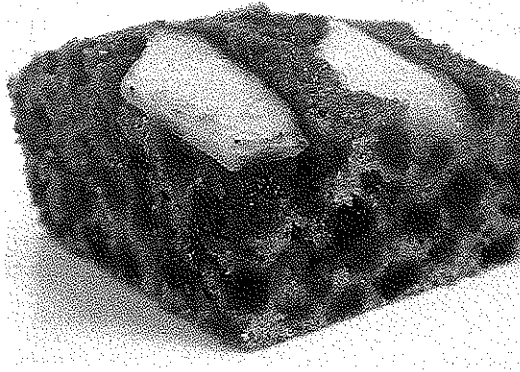


Apple Beetroot Cake Recipe



Ingredients

75 grams butter, margarine or oil
100ml + 1 tablespoon sugar
200 ml flour, sifted
1½ teaspoon baking powder
50ml yogurt
2 eggs
1 apple, cored and sliced (peeling is optional)
1 beetroot, cooked and diced

Directions

1. Heat oven to 175 degrees and grease a 24cm cake tin
2. Cream butter and 100ml sugar. Add the eggs, one at a time, and mix well
3. In a separate bowl mix flour, semolina and baking soda.
4. Add the flour mixture together with beetroot and yogurt to the butter mixture. Mix well until combined
5. Pour the cake batter in the cake tin
6. Add 1 tablespoon sugar to the apple slices and mix. Place apple slices on top of the batter. If you place it neatly with a good design the cake will taste nicer – remember we eat with our eyes first
7. Bake until cake is done, about 30 minutes. A skewer should come out clean