

**JULIE'S
CHRISTMAS DESSERT:**
**CHOCOLATE BEETROOT CAKE WITH
SALTED CARAMEL SAUCE**



SERVES 12

INGREDIENTS:

- 3 large eggs
- 1½ cups firmly-packed soft brown sugar
- 1 cup sunflower seed oil
- 400g (2 medium) peeled beetroot, finely grated
- ½ cup Alison's Pantry Orange Cranberries, roughly chopped
- ½ cup Alison's Pantry Walnuts, roughly chopped
- 1½ cups plain flour
- ½ cup cocoa powder
- 1 tsp baking powder
- 1 tsp baking soda
- 2 tsp cinnamon
- Chocolate Ganache (recipe follows), to assemble and coat
- ½ cup Alison's Pantry Dried Peaches, diced
- ½ cup Alison's Pantry Orange Cranberries
- ½ cup Alison's Pantry Shelled Pistachios, chopped
- Salted caramel sauce (recipe follows), to serve
- Whipped cream, to serve

METHOD:

1. Preheat oven to 170°C. Grease and lightly dust 3 x 20cm springform cake tins with flour. Using an electric mixer, whisk eggs and sugar together until mixture is pale and doubled in volume.
2. Add oil and whisk to combine. Stir in beetroot, cranberries, walnuts and sifted dry ingredients.
3. Divide mixture between prepared tins. Bake for 20 minutes or until a skewer inserted in the center of one cake comes out clean. Cool in tins for 10 minutes before removing to a wire rack to cool completely.
4. To assemble, sandwich layers together with chocolate ganache. Spread top of cake with ganache. Scatter with dried fruits and nuts. Serve with salted caramel sauce and whipped cream on the side.

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CHOCOLATE GANACHE

INGREDIENTS:

- 350g Alison's Pantry Chocolate Chunks
- $\frac{3}{4}$ cup cream
- 50g unsalted butter

METHOD:

1. Place all ingredients in a bowl set over a saucepan of gently simmering water, or microwave in short bursts, to melt.
2. Stir until smooth and leave to cool and firm to a spreadable consistency.

SALTED CARAMEL SAUCE

INGREDIENTS:

- 75g butter
- 125g soft brown sugar
- 175ml cream
- $\frac{1}{2}$ tsp sea salt flakes, or to taste

METHOD:

1. Place butter, sugar and cream in a saucepan and bring to the boil, stirring until butter melts and sugar dissolves. Simmer for 2-3 minutes.
2. Remove from the heat and add salt, to taste, then leave to cool.