

# CHOCOLATE, BEETROOT & RASPBERRY CUPCAKES DRIZZLED WITH DARK CHOCOLATE

- MAKES 12

110 g caster sugar  
30 g cocoa powder, sifted  
55 g rice flour  
25 g cornflour  
2 tsp gluten-free baking powder  
3 large eggs  
110 g butter or dairy-free baking margarine, softened  
1 heaped tbsp blackcurrant jam  
100 g beetroot, coarsely grated  
75 g fresh raspberries

- FOR THE CHOCOLATE DRIZZLE

100 g good-quality dark chocolate, broken into bits freeze-dried raspberry pieces and 3 fresh raspberries per cake, to decorate

These delicious and nutritious little cakes are also great made with blackcurrants in place of raspberries. Decorate the cakes, simply, drizzled with chocolate, or make these cakes fit for a celebration, topped with swirls of chocolate buttercream icing with 2 teaspoons of cassis whisked in.

Preheat the oven to 200°C. Place 12 large cupcake cases in a 12-hole muffin tray.

Place the sugar, cocoa, rice flour, cornflour, baking powder, eggs and butter into a medium bowl, and beat until smooth.

Mix the jam with the beetroot, and stir into the cake batter. Fold in the fresh raspberries.

Three-quarter fill the cupcake cases with the cake batter, and bake in the oven for 15–20 minutes until the cakes are well risen and feel springy in the centre. Cool on a wire rack.

Meanwhile, melt the chocolate in a bowl set over a pan half-filled with boiling water. Using a teaspoon, drizzle the melted chocolate back and forth over the top of each cupcake.

Before the drizzled chocolate sets, sprinkle with dried raspberry pieces and arrange raspberries in the centre of each cake.