

Ingredients - cake

- 250g melted butter
- 1 ½ cups plain flour
- 1 tsp bicarb
- 2 ¼ cups castor sugar
- ¾ cup cocoa powder
- 4 eggs - lightly beaten
- 2 cups (300g) dark chocolate buttons
- 1 cup finely grated carrot - squeezed to remove excess liquid
- 1 cup finely grated zucchini - squeezed to remove excess liquid
- 1 cup finely grated beetroot - squeezed to remove excess liquid

Ingredients - ganache

- 1 cup (150g) dark chocolate
- 40g butter
- 3 tbsp thickened cream

Method - cake

1. Grease and line cake tin - 27cm x 21cm.
2. Pre-heat oven to 180 C.
3. Prepare the vegetables.
4. Melt butter.
5. Place the ingredients in a food processor and blitz.
6. Pour into prepared cake tin and bake in the centre of the oven for 40 mins.
7. Cover with foil, turn tin and bake for a further 10 mins.
8. Check with a clean knife - it should come out clean.
9. Cool in the tin.

Method - ganache

1. Microwave chocolate, butter and cream for 1 min on high to melt mixture.
2. Stir. If not quite melted, use 10 sec bursts and stir.
3. If it splits, add more cream and stir vigorously.
4. Cool.

*Recipe shared with us by Beck Hughes,
Canteen Manager of Weeroona College*