

## Chocolate Beet Cupcakes

from Jane Simpson Show #195

2 cups all-purpose flour  
2 tsp baking powder  
¼ tsp salt  
1 cup vegetable oil  
1 tsp vanilla extract  
3 eggs  
1 cup packed brown sugar  
4 tennis ball sized roasted beets, pureed in the food processor  
4 ounces bittersweet chocolate chips

Melt the chocolate chips using a double boiler, or in a bowl in the microwave. Combine chocolate, oil, beets, sugar, vanilla and eggs, and beat until smooth. Combine flour, baking powder and salt and beat into beet mixture, scraping down the sides as necessary. Line two cupcake pans and fill cups 2/3 of the way to the top. Bake 20-25 minutes, or until springy, then frost with beet frosting.

### Beet Frosting

½ cup (1 stick) unsalted butter, softened  
3 cups powdered sugar  
1 tsp vanilla  
¼ cup beet juice  
Beat together butter and powdered sugar until smooth, then beat in vanilla and beet juice. Makes about 2 cups, enough for about 24 cupcakes.