

Fudgy Cupcakes ... *with Beets*

Ingredients:

- 1/2 cup pureed beets (1 medium, peeled and cooked or use canned)
- 1 cup milk
- 1 tsp white or apple cider vinegar
- 3/4 cup sugar
- 1/4 cup vegetable oil
- 2 tsp vanilla extract
- 1 heaping cup whole-wheat pastry flour or all-purpose flour
- 1/2 cup unsweetened cocoa powder (plus more for topping)
- 1 tsp baking soda
- 1/2 tsp baking powder
- 1 pinch salt

Directions:

1. Preheat oven to 375°F. Line a muffin pan with paper liners.
2. Whisk together the milk and vinegar in a large bowl, and let sit for a few minutes.
3. Add the sugar, oil, vanilla beets and beat until foamy.
4. Combine the flour, cocoa powder, baking soda, baking powder, and salt to a sifter and slowly sift it into the wet ingredients while mixing with a hand-held or standing mixer. Beat until no large lumps remain.
5. Pour batter into liners, filling 3/4 of the way full. Bake 22 to 25 minutes, or until a toothpick inserted into the center comes out clean. Transfer to a cooling rack and let cool completely. Do not try and unwrap them or they'll stick to the wrapper.
6. Once cooled, dust with cocoa powder and store in an airtight container to keep fresh.



Serves 12; Adapted from Minimalist Baker