



# VEGAN CHOCOLATE BEET TORTE

Makes 8 servings | Serving size: 1 slice

PREP TIME

**10 min**

COOK TIME

**30 min**

TOTAL TIME

**40 min**

*Beets may seem like a weird ingredient for dessert, but they don't add beet flavor to the torte. Instead, beets add a rich depth and natural sweetness to the chocolate.*

## Ingredients

- ½ cup cocoa powder
- ½ cup brown sugar
- 1 ¼ cup sugar
- 1 (14.5 oz) can beets, drained
- 2 teaspoons vanilla
- ½ teaspoon salt
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 8 ounces chocolate, melted



## Directions

1. Preheat oven to 375°F.
2. Prepare a springform pan. I usually place parchment paper on the bottom, then spray it with cooking spray, but you can also just use cooking spray.
3. In a food processor, add all of the ingredients, then blend until smooth.
4. Pour into the springform pan, then bake for 30 minutes.
5. The torte will not be set. Remove from the oven, then cool to room temperature before placing in the fridge.
6. Chill for at least an hour, or until it is set.