

Beetnick Cake



This cake is simply great with the odd ingredient of beets. It goes in the oven pink and comes out a nice rich beige colour. It's a great way to use up those extra beets you have from your garden. I often ice it with a cream cheese icing."

INGREDIENTS

- Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.
- In a large bowl, mix together the vegetable oil and sugar until well blended. Beat in the eggs, one at a time, then stir in the shredded beets and pineapple with juice. Combine the flour, baking powder, baking soda, cinnamon, allspice and salt; stir into the beet mixture until just incorporated. Spread the batter evenly into the prepared pan.
- Bake for about 45 minutes in the preheated oven, or until a wooden pick inserted into the center comes out clean. When cool, frost as desired, or eat plain.

PREPARATION

1. Preheat an oven to 400 degrees F (200 degrees C).
2. Place the beet, carrot, onion, potatoes, garlic, and garbanzo beans into a 9x13 inch baking dish. Drizzle with the olive oil, then season with thyme, salt, and pepper. Mix well.
3. Bake, uncovered, in the preheated oven for 30 minutes, stirring once midway through baking. Remove the baking dish from the oven, and stir in the wine. Return to the oven, and bake until the wine has mostly evaporated and the vegetables are tender, about 15 minutes more. Stir in the beet greens, allowing them to wilt from the heat of the vegetables. Season to taste with salt and pepper before serving.