



Chocolate Red Beet Cake

Gaggenau Appliances: EB/BO/BX/BOP Ovens

Heating Mode(s): Convection / Top + Bottom Heat

Temperature(s): 375°F / 340°F

Required Accessories: Large Rack

Preparation Time: 20 minutes

Cooking Time: 45 minutes roasting + 35 minutes baking + 15 minutes resting

Makes: 12 servings

For the roasted beets:

4 small red beets, rinsed

½ cup (12 ml) water

For the cake:

1 ½ cups (375 ml) granulated sugar

1 cup (250 ml) olive oil

1 cup (250 ml) avocado oil

5 large eggs

1 tsp (5 ml) pure vanilla extract

2 ½ cups (625 ml) unbleached all purpose flour

¼ tsp (1 ml) Kosher salt

9 tbsp (135 ml) good-quality dark cocoa powder (unsweetened)

For the buttercream:

1 cup (250 ml) unsalted butter, room temperature

4 cups (1 L) confectioners' sugar

3 - 4 tbsp (45 - 60 ml) milk

2 tsp (10 ml) pure vanilla extract

6 oz (168 g) good quality unsweetened or semisweet dark chocolate, melted

To roast the beets:

Using the left control knob, set the oven to **Convection** mode. Using the right control knob, set the oven to preheat to 375°F. Place the beets in a small oven-proof casserole with the water, cover tightly with foil and place on the Large Rack in the oven. Set the cooking timer for 40 minutes. When the cooking timer has elapsed carefully lift the foil and pierce one of the beets to confirm it is very tender. If no additional cooking time is needed, remove the beets from the oven and set aside to cool. When cool the skin will peel away easily from the beets. (Tip: wearing disposable gloves prevents hands from being stained.)

To make the cake:

Place the Large Rack in the middle rack position in the oven. Using the left control knob, switch the oven function to the **Top + Bottom Heat** mode. Using the right control knob, decrease the temperature to 340°F. Grease two 8-inch cake pans and line bottoms with a circle of parchment paper. In a large capacity blender, blend together cooked beets, sugar, olive and avocado oils, eggs and vanilla. Meanwhile in a large bowl, sift together flour, baking soda, salt and cocoa powder. Stir wet mixture into dry mixture until combined. Divide batter evenly between cake pans. Place on the Large Rack in the oven and bake for 30 - 35 minutes or until a tester comes out clean. Cool cakes on a rack for 15 minutes. Carefully remove cakes from pans by running a small knife between the outer edge of cake and pans, then turn cakes out onto a rack to cool completely. Using a long, sharp serrated knife, carefully slice each cake in half horizontally, creating 4 layers.

To make the buttercream:

Using a standing electric mixer or an electric handheld mixer, beat butter until light and fluffy. Carefully beat in the confectioner's sugar until fully combined. Beat in cream, vanilla and melted chocolate until combined.

To decorate the cake:

Transfer one cooled cake layer to a serving plate or cake stand; spread a large dollop of buttercream over the surface. Carefully place a second cake layer on top, and spread another large dollop of buttercream over the surface. Repeat with the remaining two layers, icing the entire top and sides. Cool in the refrigerator for 15 minutes before serving.