Beetroot and Chocolate Muffins *Makes about 24*

1. **Heat the oven to 180C.**

2. **Peel some fresh beetroot** with a vegetable peeler, then grate the beetroot with the hand grater, you will need 2 cups. Put this to one side.

3. **In a bowl** place the following ingredients into a bowl:
   2 cups Self Raising Flour
   3 tablespoons cocoa

4. **Set the bowl with the sifted ingredients to one side**.
   Get a new clean bowl and place the following ingredients in:
   2 eggs
   ½ cup milk
   Whisk these together to mix them up.

5. **In a third clean bowl place:**
   ½ cup of olive oil
   ¾ cup soft butter
   1 cup white sugar
   Mix these together really well with a wooden spoon, they should be nice and creamy.

6. **Once the oil and butter mixture is creamy,** slowly stir in the milk and egg mixture. Then slowly add the flour mixture. Stir gently to mix them all together.

7. Add the 2 cups of raw grated beetroot and stir it through.

8. Spoon the mixture into muffin tins lined with papers

9. Bake for around 20 minutes, the muffins are ready when they are well risen and feel springy. Allow the muffins to cool before removing from the oven.