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Chocolate Beet Cake with Milke Chocolate Ganache

Yield: 11 min Total Time: 85 min

Recipe from: https://www.recipeschoose.com/recipes/halloween-cookies-ganache-recipe

Ingredients:

- cake
- 1 cup butter
- 1 1/2 cups sucanat or brown sugar
- 3 eggs
- 2 ounces semi-sweet chocolate
- 2 cups beets pureed, roughly 3 large beets
- 1 teaspoon vanilla
- 1 1/2 cups unbleached all-purpose flour
- 1/2 cup cocoa powder
- 2 teaspoons baking soda
- 1/4 teaspoon salt
- ganache
- 3 1/2 cups milk chocolate cut into even pieces
- 2 cups heavy cream

Nutrition:

- 1. Calories: 840 calories
- 2. Carbohydrate: 77 grams
- 3. Cholesterol: 190 milligrams
- 4. Fat: 57 grams
- 5. Fiber: 5 grams
- 6. Protein: 11 grams
- 7. SaturatedFat: 35 grams
- 8. Sodium: 530 milligrams
- 9. Sugar: 51 grams

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