

CHALLENGE RECIPE: CAN'T BE BEET CAKE

1-1/2 Cups – Well-drained, cooked & mashed Beets

½ teaspoon – Vanilla

1-1/2 Cups – Sugar

1 Cup - Oil

3 - Eggs

1-3/4 Cups – All Purpose Flour

1-1/2 teaspoons – Baking Soda

1/4 teaspoon – Salt

1/4 Cup plus 2 tablespoons – Unsweetened Cocoa Powder

Prepare: Pre-heat oven to 350 degrees Fahrenheit. Grease and flour 9-inch by 13-inch baking pan.

Method: In large bowl, combine beets, eggs, vanilla, oil, and sugar. Mix with mixer on low speed until well combined. In separate bowl, mix together flour, baking soda, salt, and cocoa. Add to creamed mixture, beating together well. Pour batter into prepared pan.

Bake cake for 25 to 30 minutes, or until done. Makes 24 servings.

To Enter - The following information must be on the on-line/written Open Class forms:

Dept. 125

Class H – Recipe Challenge

Lot 1 – Recipe of the year – 3-inch square cut from corner

***More details are available in the 2024-2025 Premium Book either from the book or at our website: <https://www.co.pierce.wi.us/departments/fair> **AFTER** May 1st, 2024.

