

## VELVETY BEET CUPCAKES

Sift together into a bowl & set aside:

- 1 ¼ cup flour
- ¼ cup cocoa
- ¾ teaspoon baking powder
- ¼ teaspoon soda
- ½ teaspoon salt

Beat together:

- ¾ cup sugar
- ¼ cup oil
- 1 egg
- 1 tablespoon vanilla
- 1 cup of pureed drained canned or cooked beets

Gradually beat in:

- ½ cup buttermilk
- flour mixture

Pour into 12 cupcake tins or a 9 x 13 inch cake pan.

Bake at 350 for 25 or more minutes.

Can be dusted with powdered sugared or frosted with cream cheese and raspberries.