

WHOLE WHEAT CHOCOLATE BEET CUPCAKES WITH RASPBERRY ICING

- 1/4 cup frozen raspberries
- 1/2 cup freshly ground hard white wheat flour
- 3/4 cup all purpose flour
- 1/4 cup cocoa powder
- 3/4 t baking powder
- 1/4 t baking soda
- 1/2 t salt
- 2 T [Ultra Gel](#)
- 1/2 398ml can beets, rinse, drain & pat dry
- 3/4 cup sugar
- 1/4 cup safflower oil
- 1 egg
- 1 t vanilla
- 1/2 cup buttermilk
- 1/2 250g block cream cheese, cubed
- 1/2 cup icing sugar

- Measure out raspberries and leave in a sieve over a bowl
- Preheat oven to 350 F
- Line a 12 cup muffin tin with paper cups
- Stir flours, cocoa powder, baking powder, baking soda, salt and [ultra gel](#) with whisk
- Puree beets in blender
- In Bosch bowl with wire whips attached, beat sugar with oil for 2 minutes
- Beat in egg then beets and vanilla
- Slowly beat in one-third of flour mixture until just blended, then half of the buttermilk. Repeat, ending with the flour mixture
- Spoon into muffin cups, filling each 3/4 full
- Bake for 20-25 minutes. Cool for 15 minutes, then remove from pans to completely cool before icing.

ICING:

- Push raspberries through sieve into a bowl (use the bottom of a ladle). Discard seeds. Stir in cream cheese and icing sugar. Spread over cooled cupcakes.

NOTES:

- These cupcakes are very moist and look like red velvet cupcakes
- Icing is fresh and tasty
- Perfect for Valentines Day!