



Sonoma County Farm Desserts

ROASTED BEET COCOA MAYONNAISE BUNDT CAKE

BEET INFUSED CREAM CHEESE SWIRL TOPPED WITH GANACHE AND MINI CHOCOLATE CHIPS

Serving Size: 12

-= Ingredients =-

2 cups All-purpose flour
1 cup Sugar
1/4 cup Brown Sugar
1/2 cup Cocoa powder
1 teaspoon Baking powder
1 teaspoon Baking soda
1/2 teaspoon Salt
1 cup Mayonnaise
2 cups Beets; roasted and grated
1 cup Half-and-half cream
1 1/2 teaspoon Vanilla extract
8 ounce Cream cheese; softened
1 large Egg
1 cup Mini chocolate chips
1 1/4 cup Heavy cream

-= Instructions =-

- Place a rack in the center of the oven. Preheat to 375 degrees F.
- Thoroughly wash beets under running water. Place clean beets in a baking dish drizzle with a little vegetable oil and add a couple tablespoons of water. Cover the dish with foil. Roast beets until tender when pierced with a knife, about 1 hour.
- Remove the beets from the oven, allow to cool. Peel and grate. Measure 1 1/2 cups beets for the cake and 1/2 cup beets for the cream cheese swirl. Set aside.
- Reduce oven heat to 350 degrees F. Butter and flour a Bundt pan.
- Combine the dry ingredients in a mixing bowl: 2 cups all-purpose flour, 3/4 cup sugar, 1/4 cup brown sugar, 1/2 cup cocoa powder, 1 teaspoon baking powder, 1 teaspoon baking soda, 1/2 teaspoon salt. 1/2 cup semi-sweet mini chocolate chips. Stir the dry ingredients together.
- Add the following to the dry mixture: 1 teaspoon vanilla, 1 cup half-and-half, 1 cup mayonnaise, and the 1 1/2 cups roasted, grated beets. Mix until well combined. Set aside.
- In the bowl of an electric stand mixer place 8 ounces cream cheese, 1/4 cups sugar and mix until combined. Add the egg and vanilla and mix until combined, scrape down the bowl. Add the remaining 1/2 cup roasted, grated beets and mix until just combined.
- Place 1/2 of cake mixture into the prepared Bundt pan. Spoon the infused beet cream cheese mixture into the center of the cake batter, trying to stay away from each edge by about 1/2-inch. Pour the remaining cake batter on top.
- Bake for 1 hour or until a skewer inserted in the cake comes out clean. Remove cake from the oven and allow to rest for 15 minutes. Invert cake onto a cooling rack to cool completely before applying ganache.
- While the cake is cooling prepare the ganache. Heat 1 1/4 cups of heavy cream in a small saucepan to scald point. Place the 1 cup of mini chocolate chips in a bowl. When cream is hot pour over chips and allow to melt for a few minutes. Whisk until mixture comes together and is smooth and silky.
- Place the cooling rack with the cooled cake on it on top of a clean sheet pan. Begin to pour the ganache over the Bundt cake to cover completely. You can reuse the ganache that falls on to the sheet pan underneath if necessary. Garnish with mini chocolate chips, if desired.