BEETROOT, GINGER AND WALNUT CAKE

170 g finely grated red beetroot
Zest of 2 oranges
3 tsp ground ginger
1 tsp ground cinnamon
250 g vegetable oil
200 g caster sugar
85 g dark brown sugar
4 large eggs
280 g SR flour
½ tsp baking soda
80 grams roasted walnuts, roughly chopped
60g crystallised ginger, roughly chopped
100g golden sultanas

1. Preheat oven to 170C fan
2. Add oil, sugars, zest, spices, and eggs into a bowl, and mix by hand or with a mixer.
3. Add flour, bicarb, beetroot, crystallised ginger, sultanas and walnuts to batter, and mix until combined.
4. Transfer to 2 8" cake pans lined with parchment. Bake for 35-40 minutes, internal temp 98C
5. Cool and remove from tins.

Pair with treacle buttercream and/or blackcurrant orange jam