**Gluten Free Red Devil Cake**

**Adapted from “Moosewood Book of Desserts”**

*Here is an easy to make, richly flavored, pleasant devil’s food cake. The surprise ingredient is the beets and this is a great way to “sneak” this nutritious vegetable into your family, especially those who say they “hate beets!” They will never know your secret! These can also be made into cupcakes quite easily.*

Ingredients:

* 15 ounce can of sliced beets or 1 lb cooked fresh beets
* 3 eggs
* 1 ½ cups sugar (You can comfortably reduce the sugar to 1 cup for a less sweet cake)
* ½ cup vegetable oil
* 1 tsp vanilla extract
* ½ tsp salt
* ½ cup sorghum flour, ½ cup sweet rice flour, and ¼ cup millet flour mixed together
* 3 TBSP ground flaxseed
* ¾ cup unsweetened cocoa powder
* 1 ½ tsp baking soda

Directions:

Preheat the oven to 350 degrees. Generously oil a 9 inch square or round baking pan.

Drain the canned beets, reserving ½ cup of the juice. If using freshly cooked beets, you can use ½ cup of your cooking liquid or ½ cup water or milk in place of the canned beet liquid. In a blender, puree the beets and the reserved liquid to make approximately 1 ¼ cups of beet puree. Add the eggs, sugar, oil, vanilla and salt to the blender and puree until well mixed together. In a large bowl, mix dry ingredients together with a whisk. Add the beet puree mixture to the dry ingredients a little at a time and whisk until smooth. Pour the batter into the pan and bake for 45-50 minutes or until a knife inserted in the center comes out clean. Cool in the pan. Top with powdered sugar, whipped cream, or chocolate frosting! Yum!

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