



# MicroDried®

## Fruits & Vegetables

Powders • Fragments • Whole

## red velvet beet cake bites

- +1 1/3 cup all purpose flour
- +1/4 cup cornstarch
- +4 tsp cocoa powder
- +1 tsp baking soda
- +1/4 cup **MicroDried® Beet Powder**
- +1/4 tsp salt
- +2 large eggs, room temp
- +3/4 cup granulated sugar
- +3/4 cup neutral oil
- +2 tsp vanilla
- +1/2 cup buttermilk, room temp
- +3/4 cup white chocolate chips

**featured product**  
**MicroDried® Beet Powder**

- 1) Preheat oven to 350F. Line a 24-count mini cupcake pan with liners and/or spray with oil.
- 2) Add flour, cornstarch, cocoa powder, baking soda, MicroDried Beet Powder, and salt to a medium mixing bowl. Mix until combined. Set aside.
- 3) In a large mixing bowl, whisk the eggs and sugar together until pale yellow in color.
- 4) Add oil, vanilla, and buttermilk. Whisk until combined.
- 5) Add the dry ingredients and mix until just combined. Do not overmix. Gently fold in white chocolate chips until combined.
- 6) Spoon batter into cupcake liners filling about 1/2 of the way full.
- 7) Bake for 11-13 minutes or until tops are fully set and spring back to the touch.
- 8) Set aside and let cool. Can be stored in an airtight container for up to 7 days.