



Chocolate Beet Cookies

Ingredients

2 c. medium cooked beets (enough to make 1/2 pureed beets)	1 egg
1 c milk	1 - 1/2 c all purpose flour
1/2 c softened butter	1 tsp baking soda
1 c brown sugar	1/2 tsp salt
1/3 c cocoa powder	
1 tsp vanilla	

Directions

1. Puree the beets and add them to the milk, butter, sugar, vanilla, cocoa powder and egg in the mixing bowl or your mixer. Beat together well.
2. Add the flour, baking soda and salt and beat all together for about 2 minutes.
3. Allow the batter to sit while you prepare your baking sheets with parchment paper and put away all of your ingredients.
4. Using a medium cookie scoop, spoon out the batter onto the parchment, spaced evenly, not too close to one another. I put about 9 cookies per 1/2 sheet pan.
5. Bake the cookies at 375 degrees for 10 minutes. Remove the cookies to a wire rack to cool.
6. When cool, frost with a smear of vanilla butter cream frosting and add sprinkles if you like.