

CHOCOLATE BEET COOKIES

From your box: beets

Makes about 3 dozen cookies

Ingredients:

3/4 cup beet puree (about 1 large beet)
1/4 cup buttermilk
1 cup unsalted butter at room temperature
1 cup sugar
1/2 cup light brown sugar
1/3 cup cocoa powder
2 teaspoons vanilla extract
1 tablespoon cider vinegar
1/2 teaspoon salt
1 egg
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 cup chocolate chips

Boil the beet in a pot of water for 20-30 minutes, until beet is softened (until a fork can be pricked into beet easily). Remove beet from water and allow to cool. Peel beet and cut into cubes. Puree the beet and buttermilk in a blender until smooth. In a large mixing bowl, combine the butter and sugars. Mix in beet puree, cocoa powder, vanilla, vinegar, salt, and egg. Next mix in the flour and baking soda. Fold in chocolate chips. Place parchment paper on a cookie sheet. Spoon out balls of dough onto cookie sheet and bake in batches. Bake at 350 degrees for 10-12 minutes.

From Budding Farmers (so it's kid approved)