

## Five spice beetroot cake

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Five spice powder combines the warm and aromatic blend of star anise, cloves, cinnamon, Sichuan pepper and fennel used predominantly in Chinese cooking for savoury dishes, but the flavours blend well with the earthy flavour of beetroot and sweetness of honey.

### Ingredients

#### Dry ingredients

- 1 cup [teff flour](#)
- ½ cup arrowroot (tapioca) flour
- 1 tsp gluten-free baking powder
- 3 tbsp [cacao powder](#)
- 3 tsp five spice powder

## Five spice beetroot cake

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- ½ cup raw grated [beetroot](#)

### Wet ingredients

- ⅓ cup melted coconut oil
- ½ cup honey
- ½ cup water

### Method

Preheat oven to 170°C (150°C fan-forced). Line the bottom and sides of a 16 cm cake tin with baking paper. In a large bowl combine all dry ingredients including grated beetroot and mix well. In another bowl, whisk together all wet ingredients until the mixture is smooth. Pour wet ingredients into the dry ones and fold gently with a wooden spoon until only just combined. Transfer batter into the paper-lined tin. Bake in a preheated oven for around 35 to 40 minutes, or until a skewer inserted into the cake comes out clean. Cool on a wire rack before slicing up and serving.

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