**Choc-Beetroot Maple Muffins**

**Ingredients**1 cup vegetable oil  
3/4 cup [Maple Syrup](https://lakanto.com.au/collections/the-lakanto-difference/products/lakanto-maple-syrup-with-monkfruit-sweetener-375ml)  
75g dark chocolate pieces  
250g raw beetroot, grated  
4 eggs

½ cup sugar

2 ¼ cups plain flour  
3 tsp baking powder  
5 Tbsp cacao powder  
Pinch of salt  
2 Tbsp desiccated coconut

**Method**

1. Preheat the oven to 175°C. Grease a muffin tin with oil.

2. Warm the oil in a medium saucepan on very low heat. Add the syrup and chocolate and stir until the chocolate is melted. Remove from heat.

3. Add the grated beets.

4. Whisk the eggs in a small bowl, whisk in the sugar then add them to the cooled saucepan.

5. Sift flour, baking powder, cacao powder and salt together and stir into the beet mixture.

6. Sprinkle coconut on top.

7. Bake for 25 minutes or until a toothpick comes out clean. Enjoy!