

## Purple Velvet Torte

Adapted from [Elana's Pantry](#)

### Ingredients

- 2 1/2 cups grated beets
- 1 cup honey, sugar, or agave
- 4 eggs
- 1/2 cup grapeseed or canola oil
- 1 tablespoon plus 1/2 tsp vanilla extract
- 1/2 cup cocoa
- 1/2 teaspoon salt

### Directions

1. In a medium saucepan, heat the beets and sweetener to a boil, then cover
2. Reduce to a simmer and cook for 30 minutes, until beets are soft
3. Transfer beet-sweetener mixture to a blender and puree on highest speed until smooth
4. Blend in eggs, oil, vanilla, cocoa, and salt until thoroughly incorporated
5. Pour batter into a well-greased pie plate
6. Bake at 350° for 30-35 minutes until a knife inserted into the center comes out clean (sort of, it will still be really moist)
7. Cool and serve.