



CHOCOLATE BEET CUPCAKES

- 2 medium beets (cut off tops)
- 1 teaspoon olive oil
- ¾ cup unsalted butter, softened
- 1 cup brown sugar
- ¾ cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 2/3 cup dark cocoa powder
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- 1 teaspoon salt
- 1¼ cups milk

Wash beets under running water, then place beets on a piece of foil. Drizzle with a bit of olive oil and seal foil. Place on a baking sheet in the oven set to 375 F. Roast until beets are tender when pierced with a knife, about 1 hour. Remove the beets from the oven and allow to cool completely. Peel (just using a paring knife) once completely cooled. Grate using the finest side of a box grater to make ¾ cup. Set aside.

Reduce oven temperature to 350 degrees F. Line cupcake tins with liners. Set aside.

Cream together butter and sugars. Beat on medium speed until pale and fluffy, about 3–5 minutes. Beat in eggs, one at a time, for one minute after each addition. Stop the mixer and scrape down the sides of the bowl as necessary. Once eggs are incorporated, add in beets and vanilla extract, beat until thoroughly combined.

In a medium bowl, whisk together flour, cocoa powder, baking soda, baking powder, and salt. Add half of the dry ingredients to the butter and egg mixture. Beating on low speed, slowly add the milk. Add the other half of the dry ingredients. Beat on medium speed until milk and dry ingredients are incorporated—do not overmix.

Spoon the batter into the tins, filling each ¾ full. Bake for 20–22 minutes (for mini-cupcakes) or 22–24 minutes (for regular-sized cupcakes). Cake is done when a skewer inserted in the center comes out clean. Remove from oven and allow to rest for 10 minutes. Remove from tins and allow to cool completely before frosting with your favorite cream cheese frosting.

—Bake Space blog



SPICY ZUCCHINI AND CORN FRITTATA

- 1 tablespoon olive oil
- 1 small jalapeño (seeds removed for less heat)
- 2 small zucchini, sliced (or 1 zucchini and 1 yellow squash)
- 2–3 ears of corn, kernels removed, for 1 cup of corn
- 1 tablespoon fresh basil, minced (or 1 tsp dried)
- ½ cup feta cheese
- salt and pepper to taste
- 6 eggs

Preheat oven to broil. Heat oil in oven-safe skillet over medium-high heat. Add onion and jalapeño to pan. Sauté until soft and just beginning to brown. About 5 minutes. Reduce heat to medium and add zucchini and corn. Cook until softened.

Meanwhile, beat eggs in medium bowl. Add minced basil, feta cheese, salt and pepper. Once combined, pour eggs over zucchini mixture in pan. Make sure zucchini is mostly covered by egg mixture. Cook until edges are set, about 3–5 minutes.

Remove skillet from heat and place in oven. Broil for about 3–5 minutes, until eggs are set and frittata is just beginning to turn golden. Remove from oven and let cool slightly before cutting into wedges. Serve warm or room temperature.



MANGO SLAW WITH CASHEWS AND MINT

- 2 mangoes, peeled, pitted and julienned
- 1 to 1¼ pounds green cabbage, halved and sliced very thinly
- 1 red pepper, julienned
- ½ red onion, thinly sliced
- 6 tablespoons of fresh lime juice, from about two limes
- ¼ cup rice vinegar
- 2 tablespoons mild flavored oil
- ½ teaspoon salt
- ¼ teaspoon red pepper flakes, or to taste (or omit this and whisk in a chile paste to taste)
- ¼ cup thinly sliced fresh mint leaves
- ¼ cup toasted cashews, coarsely chopped

Toss mangoes, cabbage, pepper and onion in a large bowl. Whisk lime juice, vinegar, oil, salt and red pepper in a smaller bowl and pour over slaw. You can either serve this immediately or leave the flavors to muddle for an hour in the fridge. Before serving, toss with mint leaves and sprinkle with cashews.

About your mango: This salad will work with almost any variety or ripeness of mango, whether sour or sweet. Use the one you can get, or that you enjoy the most. In general, a firmish not overly ripe mango (unlike the very ripe, sweet one I used) holds up best but all will be delicious in this salad.

— Smitten Kitchen



SAUTEED CABBAGE

- 1 small head green cabbage, including outer leaves
- 2 tablespoons unsalted butter
- 1 1/2 teaspoons kosher salt
- 1/2 teaspoon freshly ground black pepper

Cut the cabbage in half and, with the cut-side down, slice it as thinly as possible around the core, as though you were making coleslaw. Discard the core.

Melt the butter in a large saute pan or heavy-bottomed pot over medium-high heat. Add the cabbage, salt, and pepper and saute for 10 to 15 minutes, stirring occasionally, until the cabbage is tender and begins to brown. Season, to taste, and serve warm.

—Ina Garten