

Carrot cake - my way

Ingredients

200 g Almond

350 g Carrots

150 g Sugar

5 Eggs

2 Tbs Flour

100 g Icing sugar for garnishing

24 cm baking tray

Preparation

Separate the eggs

Grating the carrots, preferably by hand.

Mill the almonds until cut size wanted

Method

Whisk egg White until stiff

Whisk egg Yolk with sugar and add slowly flour while the egg white is whisked

Mix Egg white, almonds, carrots, flour in small portions gently into the egg yolk mix,

Do not use a mixer

I use a coffee strainer to sprinkle the flour into the mix.

Pour final mix into baking tray (24cm), using a baking paper at the bottom of the tray.

Bake for 50 min @ 165°C

The cake will be best from the 2nd day onwards.

To keep the cake moist for longer, it can be garnished with a layer of icing sugar.

Add very little (few droplet at the time) water onto the icing sugar and mix until the paste can be spread easily over the cake.

The cake should be cooled off before garnishing.

Suggestions are welcome

Enjoy

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