

Carrot cake

For approx. 16 servings
Springform cake tin, diameter 28cm



Ingredients

300g carrots
1 organic lemon
6 eggs
300g brown sugar
2 tbsp brandy
200g ground hazelnuts
150g flour
Greaseproof paper
Icing sugar for dusting

Method

1. Line the base of the tin with greaseproof paper.
2. Trim the carrots and finely grate them. Wash the lemon in hot water and dry it. Grate the peel and squeeze 2 tsp lemon juice.
3. Separate the eggs. Beat the egg yolk and half of the sugar until light and fluffy. Add the lemon peel and Kirsch. Mix the carrots, hazelnuts, flour and egg yolk mixture.
4. Beat the egg whites until stiff, add the rest of the sugar and continue to beat for approx. 5 minutes longer. Add the lemon juice and fold the whipped egg white into the carrot mixture.
5. Pour the mixture into the tin and bake as indicated.
6. Once cool, sprinkle the cake with icing sugar.

Setting procedure

Springform cake tin on the wire rack, level 2
Microwave combination
4D hotAir
170 °C
90 watts
Baking time: 35-40 minutes

Alternative setting

Springform cake tin on the wire rack, level 2
Top/bottom heating
190 °C
Baking time: 85-90 minutes

Tip

You can also coat the cake with icing made from lemon and sugar, and decorate with little marzipan carrots.