



**SIEMENS**

### Tip

You can also coat the cake with icing made from lemon and sugar. Please note, if using a smaller cake tin the baking time will need to be increased.

## 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 hot air  
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