



17/ **Dessert**

CARROT AND ALMOND CAKE

🕒 60 MIN / 🍷 FACILE

Wash the carrots in plenty of fresh water and then peel them using a potato peeler. Grate them finely and put them in a wire-meshed sieve, pressing down gently with a sieve to remove the excess water. Place the eggs in a bowl or a stand mixer with the sugar, honey and a pinch of salt. Beat the ingredients together. In the meantime, melt the butter.

Ingredients:

50 g butter
300 g sugar
2 egg yolks
6 whole eggs
100 g flour
1 sachet of baking powder
450 g carrots
450 g ground almonds
half a lemon (juice and rind)
a pinch of salt
a tablespoon of honey

In a separate bowl, sift the flour, ground almonds and baking powder, mix together then add to the other ingredients.

Finally, slowly add the melted butter, the lemon juice, the grated lemon rind and the carrots and use a spatula to bring all the ingredients together.

Bake the cake in a pre-heated oven at 180° for about 30 minutes. Check that it is cooked through by inserting a cocktail stick in the centre which should come out dry.

Leave the cake to cool completely in the tin and then turn out and dust with icing sugar.

Ingredients:

80 g butter
200 g cream cheese
1 teaspoon vanilla extract
100 g icing sugar

Chef's tip

If you really want to impress your guests, ice the cake with a delicious cream cheese icing and success is guaranteed! Beat the butter, icing sugar and vanilla extract in a bowl until soft then add the cream cheese and continue to beat until you have a well-blended, smooth cream. Place the cake on a work surface. Use a spatula to spread the icing on the top and sides of the cake and enjoy!