Carrot Cake



It might seem a bit strange to see a recipe for a carrot cake, but I guarantee that the flavour is perfect.

It is soft, moist, simple and very delicious. I would heartily recommend it to all of you.

INGREDIENTS FOR THE BISCUIT :

600 g of carrots

50 g of chopped walnuts

25 g of ground walnuts

300 g margarine for cakes (or butter)

225 g of sugar

6 eggs

450 g of flour

1 package of vanilla sugar

1 package of baking powder

a pinch of salt

1 ½ spoon of cinnamon

150 ml of milk

INGREDIENTS FOR TOPPING :

Lemon peel from one lemon

1 tea spoon of lemon juice

180 g of powdered sugar

350 g of cottage cheese for cakes

FOR DECORATION :

marzipan carrots

pistachios (chopped)

Oreo Cookies (ground)

PREPARATION :

1 . heat the oven to 180 degrees…

2 . cover the bottom of the tin with parchment paper and coat the edges of the tin with margarine …

3 . clean the carrots and grind them …

4 . mix margarine, sugar and vanilla sugar well, then add eggs – one by one. Mix each added egg for 2 to 3 minutes …

5 . add cinnamon, baking powder and salt into the flour and mix everything with a spoon.…

6 . add flour and milk to eggs in turns , then add ground walnuts and mix everything well …

7 . when everything is mixed well, add chopped walnuts and ground carrots and stir lightly and then pour it in a prepared tin with a diameter of 26 cm …

8 . bake the biscuit for ca . 45 to 55 minutes, depending on your oven …

9 . after 10 minutes take the biscuit out of the tin and let it cool completely …

10 . mix cheese, lemon juice + peel and powder sugar till lumps disappear …

11 . pour the topping on the cake in such a way that a little cheese is pouring down the edges …

12 . decorate the cake with carrots, sprinkle it with ground cookies and pistachio … **(SEE THE VIDEO !!!)**

NOTES AND ADVICE :

All ingredients for biscuit must have room temperature.

If you use a silicone tin, just coat it with margarine, sprinkle with flour and shake off the excess.











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