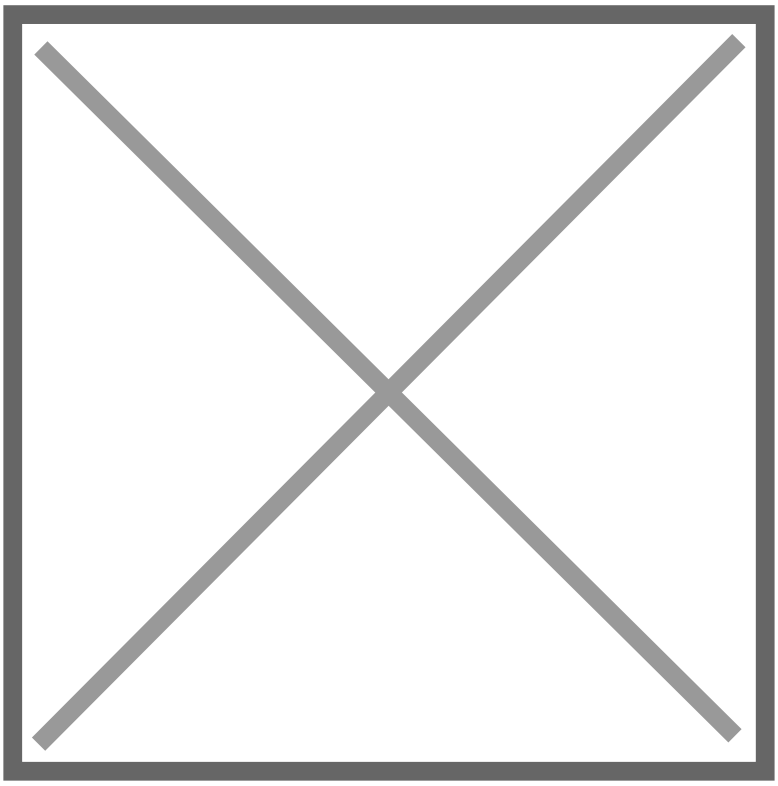
Carrot Cake

From: muffincakepie



Citrus flavored refreshing carrot cake.

Prep	0:40
Cook	1:00
Yields	12 servings

Ingredients

For the cake:

- 250 g (light brown) sugar
- 250 g butter
- 5 eggs
- 1 orange, zest and juice
- 150 g (optionally whole-grain) flour
- 1 tsp baking powder
- 125 g ground almonds
- 125 g shelled wallnuts
- 1 tsp ground cinnamon

- 0.5 tsp ground cloves, Nekeln
- 0.5 tsp nutmeg, Muskatnuss
- 0.5 tsp ground ginger
- 5 Carrots, approx. 250 g
- pinch of salt

For the topping:

- 150 g mascarpone cheese
- 225 g full-fat cream cheese
- 85 g icing sugar
- 1 lime, zest and juice
- 10 g shelled wallnuts

Instructions

1. Preheat oven to 180 °C.
2. Grate the carrots.
3. Beat the butter and sugar together until pale and fluffy.
4. Separate egg whites and yolks. Put egg yolks to the butter mix and whites in a separate bowl.
5. Add the orange juice and zest to the cake mix, mix well.
6. Add flour, and baking powder. Then add the ground almonds, walnuts, spices and grated carrot and mix well together well.
7. Whisk the egg whites and salt until stiff.
8. Gently fold the stiff egg whites into the cake mix.
9. Grease and line a 22cm cake tin.
10. Scoop the mix into a prepared cake tin and cook in a preheated oven for around 45-50 mins until golden and risen.
11. Do the toothpick test.
12. Leave the cake to cool in the tin for at least 10mins, then take it out and let it cool for another hour before icing.
13. Mix all the icing ingredients together.
14. Spread generously on top of the cake.
15. Store in a fridge.

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