

Almond and carrot cake

Preparation time: 1 h. 15 min. · Level of difficulty: easy ·

Quantity

12 U.

Ingredients

250 g Ground almonds
300 g Carrots
200 g Sugar
1 packg. Vanilla sugar
5 piece Eggs
1 pinch Salt
0.5 tsp Baking powder
0.5 tsp Cinnamon
1 tsp Orange liqueur "Àngel d'Or"
Grated zest of a natural lemon
8 tbsp Breadcrumbs or cornmeal

Preparation

Chop or grate the carrots as small as possible in the blender.

Add all the ingredients to the carrots except the eggs. Then make the egg white/yolk mixture separately and fold in.

Egg white mixture: Beat the egg yolks with a little warm water and 2/3 of the sugar until very foamy and mix into the cake mixture. Then beat the egg whites with a pinch of salt until stiff and fold in carefully. Pour everything into a greased baking tin.

Bake at 180° for approx. 1 hour. If necessary, cover the cake during baking.

Brush the cake with icing sugar and lemon juice while it is still warm or simply dust with icing sugar. Press chopped almonds onto the edge of the cake while it is still moist.

