

# CARROT CAKE

## INGREDIENTS

- 2 free-range eggs
- 100 g of raw sugar
- 100 g of rapeseed oil
- 150 g of flour (preferably wholemeal)
- 50 g of grated coconut
- 50 g of crushed walnuts
- 20 g of grated fresh ginger
- ½ teaspoon of yeast
- ½ teaspoon of salt
- 1 teaspoon of ground cinnamon
- 200 g of carrots

## ICING

- 4 tablespoons of icing sugar
- 2 spoons of lemon juice



## Recipe sequence

**1/** Wash and peel the carrots then grate them. Save the peelings...

**2/** In a large salad bowl:

Break the eggs and add the raw sugar. Mix using a whisk for 2 minutes.

From this step, each time you add an ingredient, mix well to obtain a homogeneous preparation before adding the next ingredient.

Add the oil, flour, grated coconut, crushed walnuts and grated fresh ginger.

Then add the yeast, salt and cinnamon.

Finish by adding the grated carrots.

**3/** In a previously greased cake mould, pour the mixture and bake at 180°C for 1 hour.

## For the icing

**1/** In a bowl, pour three tablespoons of icing sugar and gradually add the lemon juice until you obtain a mixture with a smooth but not too runny texture.

**2/** Wash the carrot peels once more, drain and dry them well with a clean cloth

**3/** Sprinkle lightly with icing sugar and place them on a baking sheet (once your cake has finished baking) in the oven at 150°C for 10 to 12 minutes, stirring them from time to time.

## Decoration:

Remove the cake from the mould once cooled. Using the back of a spoon, spread the icing on top then arrange the carrot peel chips.

**Allergens: Nuts, eggs, wheat, gluten.**

Enjoy!