



Carrot Cake

Cakes / Mini Cakes | Vegetarian | Breakfast | Mid-afternoon | Christmas

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For 15 portions
(for 2 cakes)

Ingredients

- 240g butter
- 280g of brown vergeoise
- 1 teaspoon of allspice mix
- 1 teaspoon cinnamon powder
- 1 teaspoon ginger powder
- 2 pinches of salt
- 700g grated carrots
- 2 oranges
- 6 eggs
- 250g walnuts
- 100g almond powder
- 100g chopped almonds
- 400g flour
- 2 packets of yeast
- 225g Nutella® (15g per portion)

PREPARATION

Preheat your oven to 160°C.

Mix together the butter, vergeoise, allspice, ginger, cinnamon and salt.

Then add the orange peel and the eggs one at a time.

Add the grated carrots, nuts and almond powder to the mixture.

Finally, add the flour and sifted yeast.

Pour the mixture into a buttered mold and bake for 1 hour.

Cover the top of the cake with Nutella® and sprinkle with chopped almonds