

# Carrot cake



**BOSCH**

Invented for life



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## Ingredients:

300 g carrots

1 pc organic lemon

6 pcs eggs

300 g brown sugar

2 tbsp cherry brandy

200 g ground hazelnuts

150 g flour

icing sugar for dusting

## Workflow:

Line the bottom of the baking pan with baking paper.

Clean the carrots and grate finely. Wash the lemon with hot water and dry it. Grate the peel and squeeze 2 tsp of lemon juice.

Separate the eggs. Beat the egg yolks and half of the sugar until foamy. Add lemon zest and cherry brandy. Mix carrots, hazelnuts, flour and egg yolk mixture.

1. Beat the egg whites until stiff, add the remaining sugar and continue beating for about 5 minutes. Add the lemon juice and fold the beaten egg whites into the carrot mixture.
2. Pour the batter into the pan and bake as directed.
3. Dust the cooled cake with powdered sugar.

**TIP:** You can also frost the cake with a lemon and sugar glaze and decorate with small marzipan carrots.

## Setting procedure:

In the menu, select dishes, cakes in tin and from now on everything is automatic. The oven switches off when the cake is ready.

**PerfectBake Plus**

Use Home Connect App to send recommended settings to your oven

