

# Carrot Cake Recipe 3

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*Makes a 20cm (8 inch) round cake or 18cm (7inch) square cake.*

## Ingredients

5 large eggs separated

zest of 1 lemon finely grated

300g (10 oz) caster sugar

350g (12oz) carrots finely grated

225g (8 oz) ground almonds

115g (4 oz) self raising flour

## Method

1. Pre heat the oven to 190C (375F, gas mark 5).
2. Grease the cake tins and line the base with greaseproof paper and lightly grease the paper.
3. Place the egg yolks, lemon zest and sugar into a mixing bowl.
4. Using an electric mixer beat for about 5 minutes until the mixture is very thick and pale.
5. Add the grated carrot, almonds and flour mix well until evenly combined.

6. Whisk the egg whites in a dry, oil free mixing bowl until very stiff.
7. Using a large metal spoon or spatula mix in a small amount of the egg whites into the carrot mixture, then gently fold in the rest.
8. Spoon the mixture into the cake tin and smooth the top.
9. Bake for about 1 hour and 15 minutes or until the cake is firm to the touch.
10. Leave the cake to stand in the tin for about 5 minutes, then turn out onto a wire rack, remove the paper and leave to cool.

This carrot cakes is best made the day before and stored in an airtight container in the fridge or freeze for up to 2 months. Allow the cakes to come to room temperature before decorating.

### **Bride Idea**

If you are using an unusual cake tin and are unsure of the quantity of the cake mix to use, you can easily work out the quantity by measuring the volume with water.

To do this completely fill a 20 cm (8 inch) round cake tin with water, then pour this into the shaped tin until completely full.

This way you can calculate how many quantities of the basic 20 cm (8 inch) mixture will be needed to fill the tin.