

# Carrot cake with mascarpone topping

30—45 Min

## Ingredients

= Kotányi Produkte

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|---|---|
| 4 | Eggs |
| 270 g | Oil |
| | Zest of ½ organic orange |
| 500 g | Grated carrots |
| 500 g | Plain flour |
| 0.25 pack | Baking Powder with Spices - warm and spicy |
| 5 g | Baking Soda |
| 140 g | Chopped walnuts |
| 1 | Generous pinch of salt |

For mascarpone topping:

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|---|---|
| 70 g | Sugar |
| 500 g | Mascarpone |
| 3 sheets | Gelatin |
| 200 g | Whipping cream |

## Preparation

1. For 2 standard baking trays.
   Preheat the oven to 180°C. Beat the eggs with the sugar until light and fluffy. Slowly pour in the oil while mixing. Add the orange zest and grated carrots.
2. Mix all the dry ingredients together and fold them into the egg mixture. Finally, fold in the walnuts.
3. Spread the batter evenly over the baking tray and bake for 30 to 45 minutes. Also suitable for baking in an air fryer! Baking time may vary depending on your air fryer model. Simply do the toothpick test by inserting it into a cake – if it comes out clean, the cake is done.
4. For the topping, soak the gelatine in cold water. Stir the mascarpone with the sugar until smooth. Whip the cream until stiff. Carefully warm the gelatine and stir in a little of the mascarpone cream. Then mix it into the remaining cream. Finally, fold in the whipped cream.
5. Once the cake has cooled, spread the mascarpone cream over the top.