

Moist Carrot Cake with Lemon Icing

75–80 Min

Preparation

1. Preheat the oven to 180 °C. Wash the carrots, cut off the ends and finely grate.
2. Put the dry ingredients (flour, baking powder, granulated sugar and hazelnuts) into a bowl and mix well.
3. Scrape the pulp out of a vanilla pod and add the flour mixture and other spices (cinnamon, allspice, salt).
4. Add eggs, oil and milk to the dry ingredients and use a mixer to mix.
5. Gently squeeze the grated carrots and mix into the batter.
6. Grease and flour a ring-shaped tin. Pour in the batter and bake at 180 °C for 55–60 minutes.
7. Allow the cake to cool and carefully turn it out of the tin. Make the icing from the powdered sugar and the juice of a lemon. Add the water gradually so that you can control the consistency. The icing should be quite thick. Once ready, spread the icing over the cake.
8. Knead two-thirds of the marzipan with red and yellow food coloring until you obtain an orange mixture. Color the remaining marzipan green. Make 16 small carrots and use them to decorate the cake.

Ingredients 10 Portions

= Kotányi Produkte

For the cake

450 g	Flour
300 g	Granulated sugar
24 g	Cream of Tartar
5 tbsp.	Hazelnuts, ground
3 pcs.	Organic eggs
4 pcs.	Carrots, medium-sized
125 ml	Oil
125 ml	Milk
0.5 pcs.	Bourbon Vanilla Pods, Whole
0.5 tsp.	Allspice, Ground
1 tsp.	Cinnamon, Ground
1 pinch	Sea Salt, Coarse

For the icing and decoration

300 g	Powdered sugar
1 pcs.	Lemon
2.5 tbsp.	Water
100 g	Marzipan
	Food coloring (red, yellow, green)