



## CARROT CAKE WITH ALMONDS

### BAKED CAKE

DIFFICULTY LEVEL



#### CARROT CAKE

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##### INGREDIENTS

TOP CAKE	g 1.000
EGGS	g 400
UNSALTED BUTTER 82% FAT - SOFTENED	g 650
COARSELY MINCED CARROTS	g 600-700
CHOPPED ALMONDS	g 250

##### PREPARATION

Whip TOP CAKE, eggs and butter in a planetary mixer with the whisk attachment at medium speed for 10 minutes.  
Then, gently combine the carrots and almonds.

#### FINISHING

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##### INGREDIENTS

BIANCANEVE PLUS	To Taste
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#### DECORAZIONE

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##### INGREDIENTS

MARZICLASS	To Taste
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##### PREPARATION

Shape some small carrots.

#### FINAL COMPOSITION

Butter and flour the cake pans, then pour the mixture in.

Bake at 180-190°C for about 50-60 minutes.

Right when cooled down, dust the cake with BIANCANEVE PLUS (as an alternative, you can glaze them with FONDAND flavoured with lemon).

Decorate with carrots shaped from MARZICLASS.

#### AMBASSADOR'S TIPS

You can replace butter with margarine in the same dose.