

HALLOWEEN Carrot cake



Ingredients: for two 1 liter molds

- 4 eggs
- 250 g of sugar
- 2 teaspoons of vanilla extract
- 1 teaspoon of nutmeg
- 2 teaspoons of cinnamon
- 15 cl of vegetable oil
- 250 g of flour
- 1 bag of baking powder
- 4 carrots
- 100 g of crushed walnuts



For the icing:

- 200 g of icing sugar
- 1 yellow lemon

Difficulty:



Number of people:

Preparation time:

Cooking time:

Type of cooking:

Temperature:

Recipe: for 2 cakes for 4 to 6 people.

1. Peel, wash and grate the carrots then set aside in a cool place.
2. Crush the walnuts and reserve them.
3. Mix the eggs and the sugar.
4. Stir in vanilla extract, nutmeg, cinnamon and oil.
5. Add the flour and yeast.
6. Add the grated carrots and crushed walnuts.
7. Oil the mold and pour the mixture into it.
8. Bake for 30 to 40 minutes at 180 degrees.
9. Prick the cake to check that it is cooked.
10. Leave to cool then unmold the cake onto a rack.



Icing :

11. Mix the icing sugar with the lemon juice.
12. Cover the cake with the icing and leave it to cool.

For Halloween decoration:

Food coloring for the icing, piping bags decoration, « Halloween » cookie cutters, colored almond paste...

Use your talents and creativity to make your cake terrifying!

