



CARROT CAKE WITH ALMONDS

👤 Basic level

BAKED CAKE

CARROT CAKE

TOP CAKE

eggs
unsalted butter 82% fat
coarsely minced carrots
chopped almonds

1.000g
400g
650g
600-700g
250g

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.

DECORAZIONE

MARZICLASS

qb 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.

irca
GROUP

Extraordinary
made simple.