

# Carrot cake

## Ingredients



### For the cake :



350g of carrots



300g of softened butter



140g of brown sugar



1/2 teaspoon of cinnamon



1/2 teaspoon of all-spice



1 orange zest



3 eggs



200g of flour



1 packet of baking powder



100g of walnuts



50g of almond powder



15g of freshly grated ginger

### For the icing : (optional)



45g of softened butter



90g of icing sugar



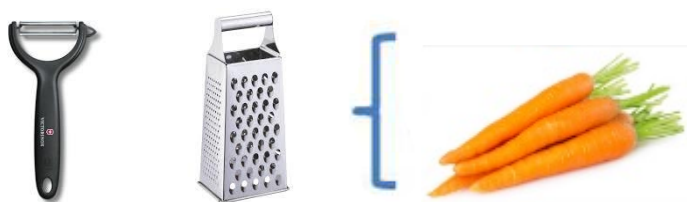
100g of cream cheese at room temperature



Some chopped walnuts and orange zest for the topping

## Instructions for the cake

- First, peel and grate the carrots, set aside.



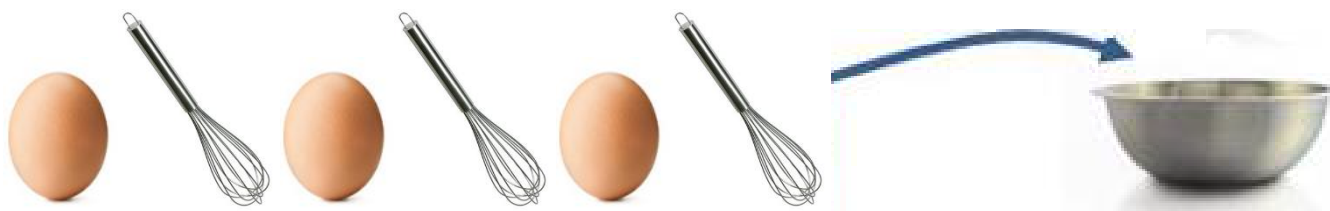
- Then, mix together the soft butter, brown sugar, all-spice and cinnamon in a large bowl for 3 minutes.



- Add the orange zest and mix again.



- Add the eggs one by one and mix after adding each one.



- Add the flour and baking powder and mix.



- Lightly crush the walnuts.



- Finally, add the almond powder, and the grated ginger.



- Pour the batter into a cake pan.



- Ask your parents to use the oven: bake the carrot cake for about 1hour at 160° or until a knife comes out clean.



- Set the cake aside until it cools down.



## Instructions for the icing (optional)

- Mix together the softened butter and the icing sugar until it is creamy.



- Add the cream cheese and mix again until it is smooth and thick.



- Using a spatula, spread the icing evenly over the cooled cake.



- Sprinkle with chopped walnuts and orange zest.



*Enjoy your carrot cake !*