



CARROT CAKE



QimiQ BENEFITS

- Light and fluffy consistency
- Cakes remain moist for longer
- Quick and easy preparation



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easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

250 g	QimiQ Cream Base
5	Egg white(s)
160 g	Sugar
1 pinch(es)	Salt
5	Egg yolk(s)
100 g	Butter, melted
1 pinch(es)	Cinnamon
150 g	Hazelnuts, ground
100 g	Flour, plain
0.5 package	Baking powder
5	Carrot(s), medium size, grated
	Butter, for the cake tin

METHOD

1. Preheat the oven to 175 °C (convection oven).
2. Whisk the egg whites with the sugar and salt until stiff.
3. Whisk the QimiQ Cream Base (previously QimiQ Sauce Base) with the egg yolks, melted butter and cinnamon until smooth.
4. Mix the hazelnuts with the flour and baking powder. Add the grated carrots and mix well. Add to the QimiQ mixture and carefully fold in the whisked egg whites.
5. Fill into a greased cake tin and bake in the preheated oven for approx. 30-40 minutes.