

Carrot and Almond Cake

Printed from Carrot Cake Recipes at <http://www.carrotcakerecipes.co.uk/>

The use of ground almonds in place of most of the flour makes this into a softly textured cake with a slight marzipan flavour. It's great smothered with a little bit of rum icing but is equally as good on its own.

Ingredients:

250g grated carrots
200g dark brown sugar
60g flour
30g ground almonds
5 eggs
5 tsp. baking powder
4 tbsp. breadcrumbs
2 tbsp. brandy
Pinch of salt

Directions:

1. Preheat the oven to 190C/gas mark 5. Grease a cake tin.
2. Sprinkle the breadcrumbs into the cake tin and give it a shake to distribute them evenly over the tin.
3. Put the brandy over the carrots and leave them to one side to soak.
4. Separate the eggs. Put the whites to one side.
5. Beat the yolks with the sugar and salt until smooth.
6. Mix the flour, baking powder, almonds and carrots into the mixture.
7. Beat the egg whites until stiff and shiny.
8. Fold them into the cake mix and then top everything out into the cake tin.
9. Cook for up to an hour, checking every ten minutes after the cake has been in the oven for half an hour.
10. Leave to cool before serving.

Author: Laura Young