

Carrot Cake

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We had great fun making special cakes for each coffee/thea-break. This is the recipe for the "Aargauer Rüeblitorte" from Switzerland, a cake which is famous in our family, based on hazelnuts and carrots.

Ingredients

400 g carrots, finely grated
400 g fine sugar
400 g ground hazelnuts
50 g rice or potato starch
1/2 lemon, juice and grated peel
8 eggs
1 tsp kirsch
1 pinch of ground cloves
1 pinch of cinnamon
1 teaspoon baking powder

Preparing

First, preheat the oven to 180°. Cover the bottom of the baking tin (springform, diameter 26cm) with baking paper and butter the sides.

Beat up the egg-yolks with the sugar, until it's thick and creamy.

Add the lemon juice and grated peel, the cinnamon, the ground cloves and the kirsch.

Stir in the baking powder and the starch powder.

Add the hazelnuts and the grated carrots.

Beat the egg whites until they form firm peaks and add them to the mixture.

Pour the mixture into the springform baking tin.

Baking

Bake the cake during 1 to 1¼ hours at 180°.

After baking leave the cake a couple of minutes outside the oven. Then turn the cake out on a cooling rack.

Icing

Base Recipe

250 g icing sugar
3 tsp hot water

Icing with lemon juice

250 g icing sugar
2 tsp lemon juice
1 tsp water

Icing with kirsch

250 g icing sugar
1 tsp lemon juice
1 tsp kirsch
1 tsp water

Add 2 of the 3 tsp of liquid, add the 3rd tsp of liquid dropwise until the good consistency is reached. Stir rigorously.

Decoration

Ice the cake and decorate it with ground hazelnuts.

Alternative: Carrot Loaf

Use half the amount given in the carrot cake recipe.

Use a loaf tin of 30cm length.

For the icing use 200g of icing sugar only.

Baking

Bake the loaf at 180° for about 1 hour.