

Recipe No. 13/2013

Swiss Carrot Cake

As so much chocolate will be around this weekend, we thought of making a change for our Easter recipe by giving you a Gluten free cake which is an all time favourite. Seriously moist and nutty, it also matures with flavours if made the day before.

Makes 1 round ring cake

Preparation time: 10 minutes

Baking time: 40 minutes

Ingredients

300g Almonds
300g Sugar
Zest 1 Lemon
300g Carrots – cut into pieces, scrubbed but no need to peel
4 Eggs
80g Cornflour
1 tsp Baking Powder
Pinch Salt

Glaze Topping

100g Sugar
50g Lemon Juice

Method

- Preheat oven to 180°C. Grease a cake ring pan well.
- Place almonds into TM bowl. Mill **15 secs/speed 10**. Set aside.
- Place sugar and lemon zest into TM. Pulverize **20 secs/speed 10**.
- Add carrots. Chop **8 secs/speed 5**.
- Add almond meal, eggs, cornflour, baking powder and salt. Mix **10 secs/speed 7**.
- Pour batter into cake tin.
- Bake **40 minutes**. Reduce oven temperature last 10 minutes of cooking time if necessary. Allow cake to cool in tin. Carefully remove. The cake does tend to be a little sticky so ease out with the help of a knife.
- Prepare Glaze: Place sugar into TM bowl. Pulverize **30 secs/speed 10**. Add lemon juice. Blend **7 secs/speed 5**. Pour glaze over cake when cool.

*Recipe courtesy of **Thermomix Gluten Free Wheat Free Cooking**.*



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