

# Carrot cake

Ingredients required for 12 persons

**Preparation time** 90 minutes

**Difficulty** easy

## Ingredients

### For the dough

- 200 g coconut oil
- 250 g cane sugar
- 5 eggs
- 1 organic orange
- 200 g whole-wheat flour
- 1 TL baking powder
- 100 g oat
- 150 g walnut kernels
- 2 TL cinnamon spice oil
- 500 g carrots
- 1 Prise salt

### For the topping

- 150 g mascarpone
- 200 g cream cheese
- 1 organic lime
- 80 g powdered sugar



## Preparation

Preheat the oven to 180 °C fan. Separate the egg yolks and beat the egg whites with a pinch of salt until stiff. Put on the side.

Melt the coconut oil and stir in cane sugar. Add the egg yolks one by one, stir in the zest and juice of an organic orange. Add whole-wheat flour, oats, baking powder and cinnamon spice oil. Rasp the carrots, finely chop the walnuts (put 1/3 on the side) and mix. Carefully stir in the egg whites.

Grease a baking tray with coconut oil and spread out the dough. Bake for 45 to 50 minutes. Test with a skewer to see if the dough is done. Allow the cake to cool on the tray.

For the topping, whisk mascarpone, powdered sugar, cream cheese and zest of an organic lime with a hand mixer and spread on the cake. Sprinkle with the remaining walnuts.