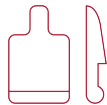




Carrot Walnut Cake



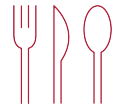
DIFFICULTY: EASY



PREPARATION TIME: 15
MINUTES



COOKING TIME: 45 MINUTES



SERVES: MAKES 1 CAKE

Ingredients

4 large eggs
375g sugar
300 ml vegetable oil
250g self raising flour
½ tsp bicarb soda
1 tsp baking powder
100g almond meal
1 tsp cinnamon
250g grated carrots
200g walnuts
juice half lemon

Icing

250g mascarpone cheese
250g cream cheese
150g icing sugar
finely grated zest of 1 orange
100g walnut halves

Method

To begin your Carrot Walnut Cake, Set oven to 160°C [CircuTherm](#)®. Lightly butter 2 x 22cm round cake tins, then line the bases with baking paper.

Using a stand mixer with a whisk attachment, whisk eggs and sugar until pale. Add oil and continue to whisk until combined.

Sift flour, bicarb and baking powder together. Stir into the egg mixture. Add almond meal and cinnamon and stir until combined. Add grated carrots, walnuts and lemon juice and stir until well mixed.

Divide between the cake tins, smooth the tops and place in the oven. Cook for 45 minutes, until a skewer tested comes out clean. Remove from the [oven](#) and allow to sit on a cooling rack for 10 minutes, then remove from tins and allow to cool completely before icing.

For the icing, place the mascarpone, cream cheese, icing and zest in an electric mixer and beat until smooth and creamy.

When the cake is cool, sandwich the halves together with half the icing, then spread the rest of the icing on top. Decorate with walnut halves to complete your carrot walnut cake.

Photography by Steen Vestergaard. Styling by Caroline Velik. Food preparation by Caroline Velik.

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Notes
