

Carrot cake



1- Wash and peel 300g of carrots and grate it.

2- In a bowl, mix 300g of almond powder + 200g of sugar + a pinch of salt + 60g of flour



4- Pour the mixture in a cake tin and bake during 40 minutes in the oven (180°).

3- Separate egg whites from yolks from 4 eggs.

Add an half of lemon juice + 4 yolks

+ the grated carrots

Beat the whites and add to the mixture.

