

# Carrot cake



## For this recipe you need :

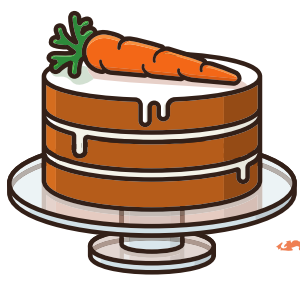
- 250g of carrots
- 175g of ground almonds
- 50g of chopped pecans
- 25g of dried cranberries
- 4 eggs
- 75g of flour
- 175g of brown sugar
- 1/2 teaspoon of salt
- 1 lemon
- 1 teaspoon of grated cinnamon
- 1/2 teaspoon of grated ginger
- 1 pinch of 4 spices (gingerbread spices)
- 20g of butter for the cake tin



## For icing :

- 50g of very soft butter
- 100g of Philadelphia cream cheese
- 200g of icing sugar
- a few drops of natural lemon flavor



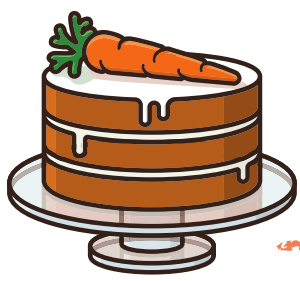


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1. In the bowl, mix the egg yolks and the sugar until they turn white and foamy.
2. Add some lemon zest, then the flour, some salt, the ground almonds, the chopped pecans and then some spices. Mix everything together.
3. Then, add the carrots finely grated and the lemon juice. Mix a few more moments to homogenize everything. Add the dried cranberries.
4. Beat the egg whites until stiff and add them to the preparation.
5. Butter the cake tin (if possible with removable bottom) and pour the mixture into it. Bake for 40 to 50 minutes at 180°.
6. When the cake is cooked, remove from the tin and let it cool down completely.

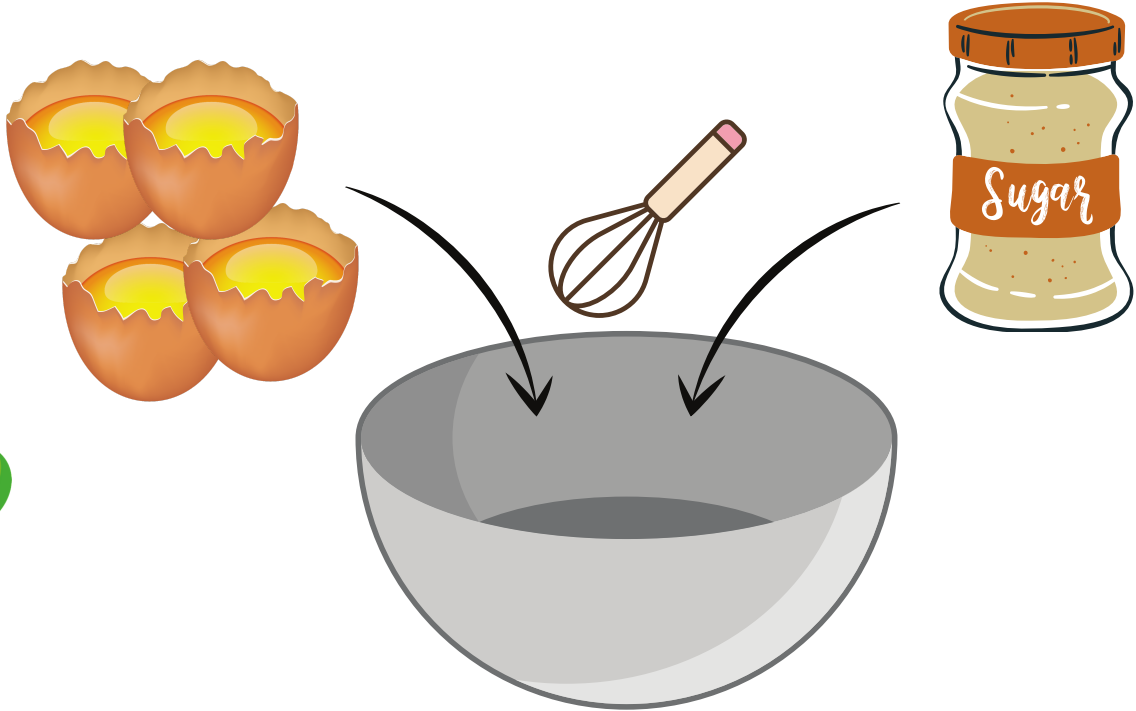




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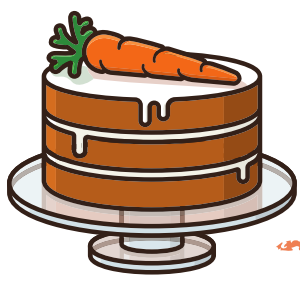


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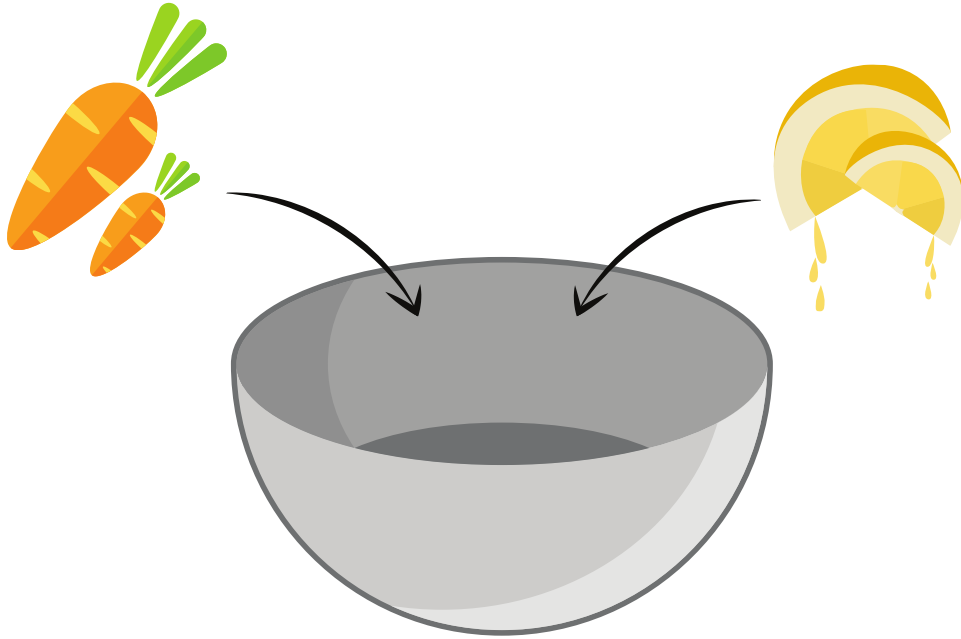




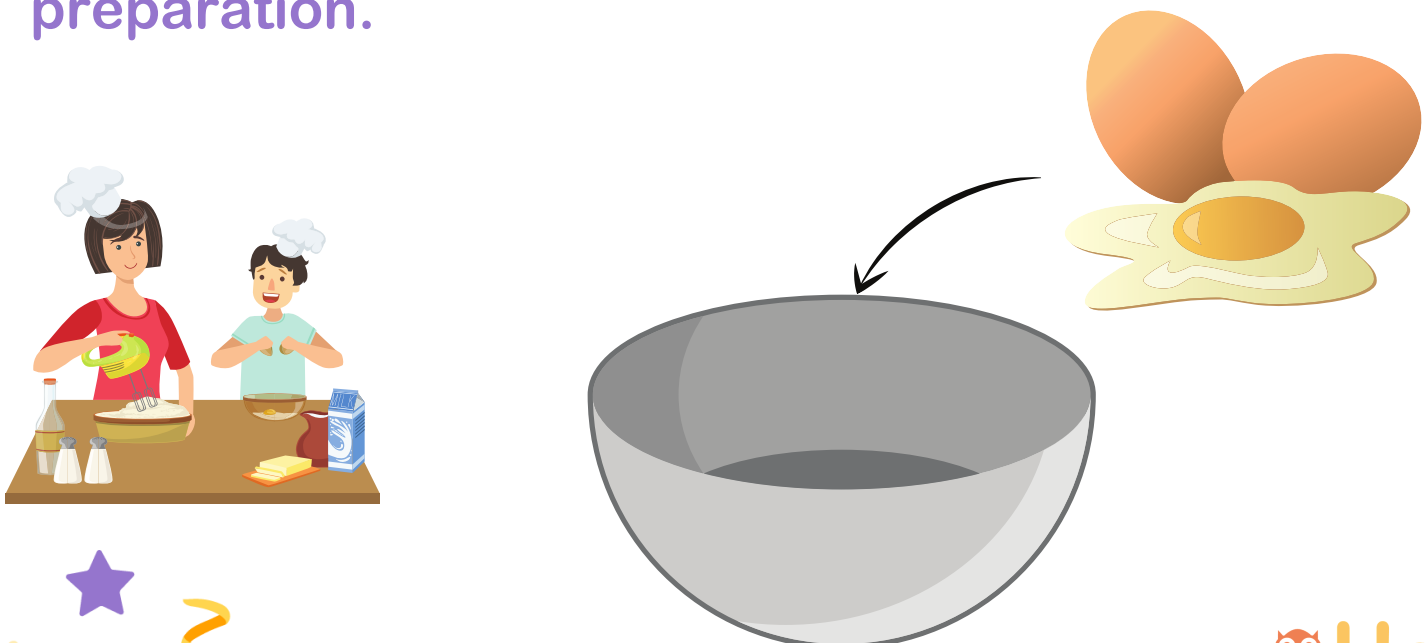
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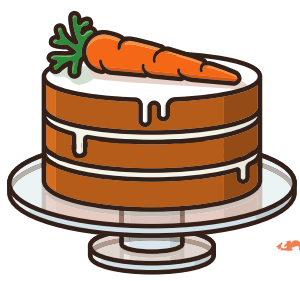


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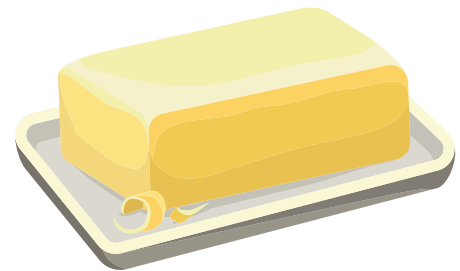
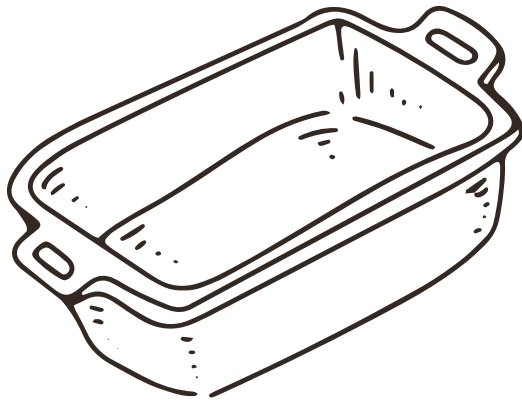


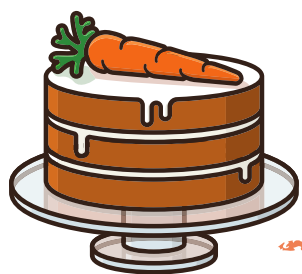


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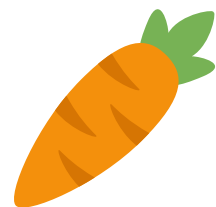


5. Butter the cake tin (if possible with removable bottom) and pour the mixture into it. Bake for 40 to 50 minutes at 180°.





# Vocabulary



The chopped pecans

Les noix de pécan hachées

The cinnamon powder

La cannelle en poudre

The icing

Le glaçage

The whites into snow

Les blancs en neige

The lemon juice

Jus de citron

The mixture

Le mélange

The dried cranberries

Les cranberries séchées

The cake tin

Le moule à cake

A teaspoon

Une cuillère à café

