

Christmas carrot cake

The spicy carrot cake is a guaranteed hit on the Christmas table. The juicy cake base and cream cheese icing will remain delicious throughout the holidays. Recipe inspired by Valio, approved by Wunderer.



Ingredients

Cake base

250 g Butter
250 g Brown sugar
3 Eggs
450 g Wheat flour
1 tbsp Cinnamon
1 tsp Ground ginger
1 tsp Cardamom
1 tbsp Baking powder
500 g Finely grated carrots

Filling and icing

400 g Orange flavoured cream cheese
200 ml Double cream
50 g Icing sugar
1 tsp Ground ginger

Decoration

Gingerbreads
Fresh rosemary
Icing sugar

Let's bake it!

1. Whisk the room temperature butter with brown sugar. Add and whisk the room temperature eggs one by one.
2. Combine dry ingredients in a separate bowl and strain the mix into the egg-sugar-butter mousse. Stir lightly until smooth.
3. Finally, stir in the grated carrots.
4. Pour the dough into three Ø 18 cm cake tins lined with baking paper. Bake in the lower-middle part of the oven at 175 degrees for about 25 minutes. You can also bake the dough on a baking tray, the baking time is then about 20 minutes. Cut the cake base into 3 same-sized pieces.
5. Allow the cake to cool overnight.
6. Whisk the orange flavoured cream cheese, double cream, icing sugar and ginger until smooth.
7. Apply the icing between the cake bases and on the surface.
8. Decorate with gingerbreads, rosemary and icing sugar.

Enjoy!