

# CARROT CAKE

CHEF Hans Egg



*The Saddle River Inn*

## INGREDIENTS:

- 11 ounces almond flour
- 4 tablespoons flour
- ½ teaspoon cinnamon
- 1 teaspoon baking powder
- pinch of salt
- 5 eggs, separated
- 11 ounces sugar
- grated zest and juice of one lemon
- 11 ounces carrots, finely grated
- confectioners' sugar
- whipped cream (optional)

## PROCEDURE:

1. Preheat oven to 400 degrees.
2. Sift the dry ingredients together – almond flour, flour, cinnamon, baking powder and salt.
3. In an electric mixing bowl, cream the egg yolks, half of the sugar, the lemon juice and lemon zest.
4. Add the dry mixture slowly, beating after each addition until well incorporated.
5. Stir in the grated carrots.
6. Beat the egg whites and the rest of the sugar until soft peaks are formed, then fold into the egg mixture.
7. Generously butter a 10 inch pan and dust with flour, tapping out excess. This recipe contains no butter; it is therefore of the utmost importance that the pan be well greased.
8. Pour batter into pan and smooth the top with a spatula.
9. Bake until tester inserted into center of cake comes out clean.
10. Allow to rest 10 minutes, then invert onto cake platter.
11. Let cool to room temperature, then dust with confectioners' sugar.

**SERVING SUGGESTION:** Serve with whipped cream.

**YIELDS 10 INCH CAKE**