



Carrot cake with a twist

A Carrot Cake with a hint of orange gives just that extra touch. Bake a delicious carrot cake for Easter or for your coffee break.

Boodschappenlijstje



FunCakes Mix for Carrot Cake 500 g

F10160
€4.65



FunCakes Dip 'n Drip White 375 g

F54715
€4.04



FunCakes Bake Release Spray 200ml

F54100
€4.99



Wilton Recipe Right® Large Loaf Pan
23,4 x 13,3cm

03-3130
€7.05



Patisse Foldable Cooling Grid RVS
46x32cm

P01323
€12.25



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85

Ingredients

- FunCakes Baking Mix for Carrot Cake 500 g
- FunCakes Bake Release Spray
- FunCakes Drip'n Drip White
- 80 ml water
- 3 eggs
- 140 g vegetable oil
- 150 g Julienne carrots
- 40 g raisins
- 2 oranges
- 300 g fine granulated sugar

Supplies

- Patisse Foldable Cake Grid stainless steel 46x32 cm
- Patisse baking paper sheets 38x30 cm pk/20
- Wilton Recipe Right® Cake pan 23,4 x 13,3cm

Step 1: Candying the orange juice

Peel the oranges with the peeler and cut the peel into strips, you will not use the orange itself. Fill a saucepan with water, add the orange peels and bring to a boil. Let boil for one minute. Repeat this process 4 times, each time pouring off the water and bringing the peels to a boil again with cold water. The fifth time, put the peels together with 300 ml of water and 300 grams of fine granulated sugar in the saucepan, bring to a boil and let the orange peels congeal on low heat.

They are ready when the peels are dark and slightly glassy and when the sugar syrup sticks to the peels. Using a fork, remove the peels from the pan and place them on a sheet of baking paper to cool. If desired, you can still pass the peels through fine granulated sugar.

Step 2: Bake the carrot cake

Preheat the oven to 180°C (hot air oven 160°C). Grease the baking pan with FunCakes Bake Release Spray. Cut some of the candied peel into small pieces, keeping a small portion for decoration. Make 500 grams of FunCakes mix for Carrot Cake according to package directions. Using a spatula, mix in the raisins, sliced orange peel and carrot. Put this into the baking pan and bake the cake for 50-60 minutes until done. Dump it onto a cake rack and let cool.

Step 3: Decorate the Carrot Cake

Put the FunCakes Dip 'n Drip White in the microwave for about 10 seconds to make it slightly more fluid and spatula this over the carrot cake. Decorate with the house candied orange peels.

Step 4: Enjoy your Carrot Cake with a twist!

Made possible in part by FunCakes.