Carrot Cake with a delicious sweet glaze

Make a delicious carrot cake with the mix for carrot cake from FunCakes. With the step by step instructions in this recipe you can easily make the delicious sweet glaze. Finish the carrot cake with orange carrots. Bon appetit!

Boodschappenlijstje

PME Deep Square Pan 20 x 20 x 7,5 cm

SQR083
€16.09

Crisco Shortening 450g

23913
€11.65

FunCakes Decorating Bags 30 cm pk/10

F85100
€3.15

FunCakes Icing Sugar 900 g

F10545
€5.49

FunCakes Food Colour Gel Leaf Green 30 g

F44130
€3.55

FunCakes Food Colour Gel Orange 30 g

F44145
€3.55

Other materials:

- 80 ml water
- 3 eggs
- 150 ml vegetable oil
- 150 gram grated carrot
- Optionally 25 gram of chopped walnuts or 40 gram of raisins
- 20 ml water

Preheat the oven to 175°C (convection oven 160°C). Put 500 grams of the mixture in a bowl with 80 ml of water, 3 eggs (150 g), 140 grams of vegetable oil and 150 grams of grated carrot. Mix together for 5 minutes then pour the cake batter into a greased and lined 20 cm square and bake the cake in 50-60 minutes until firm. Remove the cake, after baking, from the pan and let it cool down.

Start making the glaze. Mix the 100 gram Crisco and 20 ml water with the mixer on the lowest stand until the moisture is gone. Add the 250 gram icing sugar and 5 gram meringue and mix it slowly until it becomes a solid glaze (approx. 5-6 minutes).

Cover the top of the cake with the glaze. You can even decorate the cake with some carrots. Colour the glaze green and orange and use tips number 2 and 5 to create the carrots.

Tip! You can also add a flavour to the glaze.

Made possible by FunCakes.