

Carrot cake or pie

vegan



Ingredients:

300 g whole wheat cake flour	salt
60 g ground hazelnuts	cinnamon
60 g ground almonds	1 tbsp hot water
15 g baking powder	200 ml vanilla soy drink
50 g sugar	60 ml neutral oil
100 g carrots	80 ml soda water
200 g powder sugar	1 lemon
100 g row marzipan	butter and breadcrumbs for the pan
1 jar apricot jam	sliced almonds and marzipan carrots for decoration

Instructions:

1) Grease the bottom and sides of your springform pan (26 cm diameter) well with room-temperature butter. Cover everything well with breadcrumbs.

Preheat the oven to 180°C.

2) Put the flour, hazelnuts, almonds, baking powder, sugar, salt, and cinnamon in a bowl and mix together. Pour the vanilla soy drink, oil, and soda water into a container and carefully stir into the flour mixture until everything is well combined. Add the finely grated carrots, stir again, and pour into the prepared baking pan. Smooth the top and place in the preheated oven. Bake for about 45 minutes. Test with a skewer and adjust the baking time if necessary.

3) Allow the finished cake to cool completely, remove from the pan, and then cut horizontally in the middle. Remove the top, spread the cake base with a little apricot jam, and replace the top. Spread the remaining cake thinly with apricot jam and allow to set slightly.

4) Sift the powdered sugar, mix with lemon juice and water to form a thick mixture, and set aside.

Roll out the marzipan with powdered sugar, cut it to the size of the cake (use the bottom of your springform pan to help). Remove excess powdered sugar with a dry pastry brush and place on top of the cake.

5) Stir the icing briefly and pour over the cake. Leave to set for a few minutes, then sprinkle the edge of the cake with flaked almonds and decorate the rest of the cake with marzipan carrots.