

# Carrot and Almond Cake

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*This cake uses some ground almonds in place of some of the flour, giving the cake a thicker, gooier, denser texture - perfect with a cuppa! A rum and lemon icing really finishes it off nicely.*

## Ingredients:

250g grated carrots  
200g brown sugar  
60g plain flour  
30g ground almonds  
5 eggs  
5 tsp. baking powder  
Pinch of salt  
2 tbsp. brandy

200g icing sugar  
3 tbsp. rum  
3 tbsp. lemon juice

## Directions:

1. Preheat oven to 190C. Grease a 23cm cake tin, loose-bottomed if you have one. Pour brandy over the carrots and leave to sit for 5 minutes.
2. Separate the eggs. Beat egg yolks and sugar together until pale and fluffy. Sift in the flour, baking powder and salt. Beat until combined. Stir in the almonds. Fold in the carrots and any brandy left in the bowl.
3. Beat the egg whites in a bowl until stiff. Fold into the egg yolk mixture. Tip into the prepared baking tin and bake for up to an hour, until lightly browned and cooked through. Leave to cool on a wire rack.
4. Beat together the icing sugar, rum and lemon juice. Pour over the cake once cooled.

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