

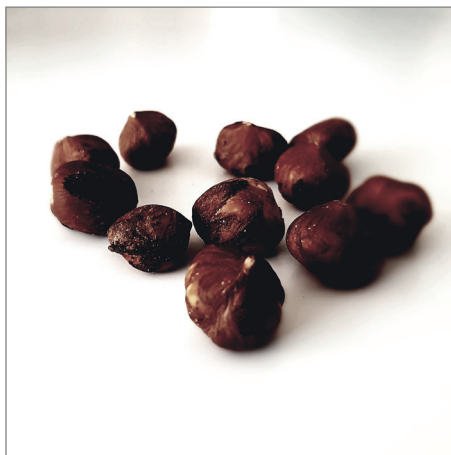
CARROT PIE

INGREDIENTS

125 g carrots
4 eggs
250 g of sugar
200 ml neutral cooking oil
200 ml carrot juice
200 g ground hazelnuts
300 g of flour
1 packet baking powder
200 g powdered sugar
½ lemon
Marzipan carrots

PREPARATION

- Preheat the oven to 200 ° C (circulating air 180 ° C) and grease a springform pan.
- Clean, peel and grate carrots. Beat the eggs with the sugar until thick and creamy. Add oil and carrot juice.
- Stir the ground hazelnuts and grated carrots into the liquid mixture with 300 g of sieved flour and 1 packet of baking powder.
- Pour the dough into the pan and bake in the oven on the bottom shelf for 40 to 45 minutes. Remove and leave to cool.
- Squeeze the lemon and mix the juice with powdered sugar to form a thick icing. Spread the icing on the cooled cake. Distribute the marzipan carrots on top and leave to set.



Vitamin C, omega-3 fatty acids, carotenoids



A recipe recommendation from
CHARMANT
for your eye health