

## Carrot Cake

### Ingredients:

- 150 g fine flour
- 100 g granulated sugar
- 100 ml oil
- 1 pcs baking powder
- 2 spoon of ground cinnamon
- 1 spoon of honey
- 3 eggs
- 250 g grated carrot
- 70 g cut walnuts
- 200 g cream spread (e.g. mascarpone)
- 100 g icing sugar
- juice from ½ lemon



### Directions:

Mix granulated sugar, eggs and oil in a bowl. Then add sieved flour, a pinch of salt, baking powder and cinnamon. Fold grated carrot, walnuts and honey in the prepared dough. Pour the dough on a round baking tray with baking paper and bake for 35 minutes at 170°C with conventional heating. After the cake is cooled down, decorate it with the cream prepared from cream spread, icing sugar and lemon juice.