

## Carrot cake - (recipe for 6 - 8 slices)



### Ingredients Carrot cake:

- 300 grams all purpose flour
- 400 grams carrot, grated
- 4 eggs (medium)
- 250 ml sunflower oil
- 125 grams walnuts, finely chopped
- 2 tsp vanilla extract
- 150 grams dark brown caster sugar
- 50 grams white sugar
- 2 tsp baking powder
- 1 tsp baking soda
- Pinch of salt
- 3 tsp speculaaskruiden (or: 2 tsp cinnamon, 0,5 tsp nutmeg, 0,25 tsp ginger, 0,25 tsp cloves)
- 1 tub cream cheese frosting/icing (you can also make it yourself)

### Ingredients Speculaaskruiden :

- 8 tbsp ground cinnamon
- 2 tbsp ground nutmeg
- 2 tbsp ground cloves
- 1 tbsp ground ginger
- 2 tsp ground mace (you can also replace this with 1 tsp ground nutmeg)
- 2 tsp cardamom (you can also replace this with ½ tsp cinnamon + ½ tsp of nutmeg)

## Instructions:

1. Preheat the oven to 180 degrees Celsius.
2. First grate the carrots (not too fine). Put them on the side for later.
3. Place the eggs, sunflower oil and vanilla extract in a bowl and mix together with a whisk. Add the sugar and stir into the mixture.



4. Add the flour, baking powder, baking soda, salt and spices and spoon them into the mixture with a spatula. After the dry ingredients are incorporated into the mixture, you can add the grated carrot and walnuts. Use a spatula to scoop them into the mixture.



5. Butter two 20-cm round cake pans/baking pans, dust the sides with a little flour and place a piece of parchment paper on the bottom so that the cake comes out easily after baking. Divide the mixture evenly (I used a scale to be sure).



6. Put them in the preheated oven (in the center) and bake for 44 - 48 minutes. Let them cool for a while before removing them from the mold/can. (I forgot to take a picture after they were done)
  
7. After the cakes have cooled, place one cake on a plate, cut off the top of the cake and put a layer of cream cheese frosting on top. Cut off the top of the other cake and place it with the flat surface on top of the other cake. Use the rest of the cream cheese frosting to glaze the outside of the cake.



8. Enjoy!