



# LEMON RECIPE BOOK

Carrot Cake with Lemon Icing





## Ingredients for the cake

- 375g carrots (peeled)
- 120ml neutral oil
- 3 eggs
- 195g whole wheat flour
- 45g potato starch
- 195g sugar cane
- 2 table spoons of lemon glaze
- 1 bag of baking powder
- A little salt

## For the icing

- 1 bag powder sugar
  - Lemon Glaze to taste
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## Preparation

1. Cut the carrots into slices, put in a mixer, add the seed oil and mix.
2. Add the eggs and keep mixing with the mixer or with a fork (not to “shake” the eggs too much).
3. In a separate bowl add the flour, sugar, potato starch, yeast, a little salt, and mix with a kitchen whisk.
4. Add the carrot mix and keep whisking.
5. Add the lemon glaze at the end, mix to finish.
6. In a baking round pan using baking paper pour the cake mix
7. Bake 190°C for 50-60 minutes
8. Check with a toothpick at its center if it is fully cooked
9. Let it rest



## For the lemon icing

1. In a bowl add the lemon glaze to the powder sugar step by step until obtaining the consistency you wish.
2. Pour the icing on the cake distributing it homogenously
3. Let it cool down before serving (at least 2 hours)

