Carrot cake (Yotam Ottolenghi)

Ingrédients

· 2g of baking powder
· 2.5g of baking soda
· 0.7g of ground cloves
· 3g of cinnamon
· 1 egg
· 1 egg yolk
· 2 egg whites
· 1 pinch of salt
· 200g of neutral oil (grape seed oil for example)
· 270g of powdered sugar
· 50g of chopped nuts (or pecans) + a few for decoration
· 135g of grated carrots
· 50g of grated coconut
· 175g of Philadelphia
· 70g of butter
· 35g of icing sugar
· 25g of honey
· 160g of flour
· 2g of baking powder
· 2.5g of baking soda
· 0.7g of ground cloves
· 3g of cinnamon
· 1 egg
· 1 egg yolk
· 2 egg whites
· 1 pinch of salt
· 200g of neutral oil (grape seed oil for example)
· 270g of powdered sugar
· 50g of chopped nuts (or pecans)
· 135g of grated carrots
· 50g of grated coconut
· 175g of Philadelphia
· 70g of softened butter
· 35g of icing sugar
· 25g of honey

Préparation

1. Autumn, the best season to put vegetables in spice cakes and indulge!

2. So after the pumpkin cake, here comes the carrot cake, and not just any carrot cake since it's Yotam Ottolenghi's recipe (found on the blog C'est ma fournée).

3. I use his savory recipes a lot, but his sweet recipes are excellent too, and this cake won't make me say

otherwise.

4. Very moist, well-flavored, humid, and melting, with its creamy frosting, this cake should please you
 Shopping list : of flour of baking powder 2.

5. of baking soda 0.

6. of ground cloves of cinnamon 1 egg 1 egg yolk 2 egg whites 1 pinch of salt of neutral oil (grape seed oil for example) of powdered sugar of chopped nuts (or pecans) + a few for decoration of grated carrots of grated coconut of Philadelphia of butter of icing sugar of honey Preparation time: 30 minutes + 1 hour of baking For two 18cm cakes (I made one 20cm cake + one 16cm cake): The cake : of flour of baking powder 2.

7. of baking soda 0.

8. of ground cloves of cinnamon 1 egg 1 egg yolk 2 egg whites 1 pinch of salt of neutral oil (grape seed oil for example) of powdered sugar of chopped nuts (or pecans) of grated carrots of grated coconut Whisk the oil with the sugar, add the egg and the egg yolk.

9. Add the grated carrots, then the nuts (pecans for me) and the coconut.

10. Finally, incorporate the previously mixed and sifted powders (flour, baking powder, baking soda, salt, and spices).

11. Beat the egg whites until stiff, and gently fold them into the previous batter.

12. Bake for 1 hour in the preheated oven at 150°C (to be adjusted according to your mold and oven).

13. Unmold and let cool on a rack.

14. The frosting : of Philadelphia of softened butter of icing sugar of honey A few chopped nuts or pecans Whisk the Philadelphia to soften it, then whisk the softened butter with the icing sugar and honey.

15. Mix the two preparations (if you wish, you can add a bit of vanilla, cinnamon, or even orange zest).

16. Spread (or pipe) the frosting on the cake, then decorate with a few chopped nuts before indulging!

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