

CHOCOLATE CARROT CAKE

Chocolate and carrots are an irresistible and healthy combination. The sweetness and texture of the carrots in the batter make this cake with chocolate icing a delicious option for breakfast or teatime.



INGREDIENTS:

- 100 g** Emilia dark chocolate
- 350 g** sugar
- 500 g** flour
- 150 g** butter
- 1 tbsp** milk
- 3** carrots
- 3** eggs
- 1/2** package baking powder



Difficulty
EASY



Preparation
75 min



Portions
6

1 Preheat the oven to 180°. Melt the butter slowly in a double boiler. Beat the eggs with the sugar, until frothy. Gradually add the flour, the melted butter and the baking powder.

TIP

This tasty breakfast recipe can be embellished by adding crumbled amaretto cookies to the batter.

2 Peel and blend the carrots, then add them to the mixture. Grease a 24cm diameter pan and pour in the batter. Bake for 40-45 minutes at 180°. Remove from oven and let cool.

3 Melt the chocolate with a tablespoon of milk in a double boiler and drip the cream onto the cake. As soon as the cream is cooled, dust with powdered sugar and serve.