carrot cake

80 Min. | vegan | vegetarian

Zutaten 4 Personen

200 g	ground hazelnuts
100 g	wheat flour
0.5 package(s)	baking powder
150 g	suger
1 tbsp	cinnamon
100 ml	neutral oil
200 ml	almond milk
150 g	carrots
100 ml	plant-based whipped cream
1 package(s)	Petrella Vegan Plain (140 g)
150 g	Puderzucpowdered sugarker
a few	Chopped hazelnuts

Petrella Produkte

Petrella vegan plain

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So wird's gemacht

1. Combine the hazelnuts, flour, baking powder, sugar, and cinnamon in a bowl. Then add the oil and almond milk and mix everything with a mixer until you have a creamy batter.
2. Preheat the oven to 180°C (350°F) with top and bottom heat. Peel and grate the carrots.
3. Gently fold the grated carrots into the batter. Grease a springform pan and pour in the batter.
4. Bake the cake on the middle rack for 45 minutes. Then let it cool briefly.
5. Meanwhile, whip the cream until stiff and mix it with the Petrella Vegan Natur and powdered sugar to form a creamy mixture.
6. Spread the frosting on the cake and garnish with hazelnut slivers before serving.