

## Carrot Cake with Orange and Mascarpone Icing



Preparation time : **1 hr 30 min**

Cooking time : **55 min**

### Ingredients

285g butter, softened at room temperature  
285g light brown soft sugar  
5 large organic eggs, separated  
Juice and zest of 1 orange  
170g self raising flour, sifted  
1 slightly heaped tsp baking powder  
115g ground almonds  
1 heaped tsp ground cinnamon  
285g young carrots, peeled and coarsely grated  
115g shelled walnuts, chopped

#### For the Icing:

115g mascarpone cheese  
225g cream cheese  
85g icing sugar, sifted  
Juice and zest of 1 orange



1. Preheat oven to 180°C. Cream together the butter and sugar by hand or in a food processor until pale and fluffy, then beat in the eggs and the orange juice and zest.
2. Mix in the sifted flour and baking powder. Add the ground almonds, walnuts and cinnamon then fold in the carrots.
3. Whisk the egg whites with a pinch of salt until stiff, then fold them into the flour, nut and cinnamon mix.
4. Pour into your Tefal cake mould and cook for about 50-55 minutes until golden and risen and a cocktail stick inserted into the middle of the cake comes out clean.
5. Allow to cool in the mould for 10 minutes, then turn out onto a wire rack and leave to cool for at least 1 hour.
6. When your cake is completely cold, make the icing by mixing all the ingredients together then spread over the top of the cake.