

Swiss Carrot Cake

This nutty cake is a staple at Mueller family celebrations, especially birthdays. Shelley even had this cake for her wedding cake. It tastes especially nice with a scoop (or two!) of vanilla bean ice cream.

Ingredients:

6 egg yolks
175 g raw sugar
Zest of 1 lemon

350 g carrots, grated finely

350 g hazelnut flour (toasted is best)
90 g spelt flour
2 tsp baking powder
1/4 tsp ground cloves
1/2 tsp ground cinnamon

6 egg whites

optional:

Juice of 1 lemon
250 g powdered sugar

Directions

- Prepare 9- or 10-inch springform pan: place a round of parchment paper on the bottom and grease the side of the pan. Preheat oven to 375°F.
- Combine the nut flour, spelt flour, spices, and baking powder in a medium bowl.
- In a medium bowl, beat the egg whites until stiff peaks form.
- In the bowl of a stand mixer, cream together the egg yolks, sugar, and lemon zest.
- Add the grated carrots to the stand mixer.; mix until combined. Add in the flour mixture and mix.
- Remove bowl from stand mixer and gently fold the egg whites in by hand.
- Bake in the 375°F oven for 45-50 minutes. Cool on a rack in the pan for 10 minutes, then gently remove from pan and allow to cool completely on the rack. Remove the parchment paper.
- If desired, combine the lemon juice and powdered sugar to make a glaze and add to the top of the cake.

