

Dessert

Carrot cake with lemon mascarpone topping

By [Marc Fosh](#)

Total time:
80 mins
Serves:
8

Ingredients

Main Ingredients

- 285 g butter, softened
- 285 g light brown soft sugar
- 4 large eggs, separated
- Juice and zest of 1 orange
- 175 g self raising flour, sifted
- 1 teaspoon of baking powder
- 120 g ground almonds
- 1 teaspoon ground cinnamon
- 250 g young carrots, peeled

Ingredients for the lemon and mascarpone topping

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

Method

Preparation:
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Cooking:
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Serves:
8
Difficulty:

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1. Pre-heat your oven to 180°C. Roughly cut each carrot into 4 pieces and place into Braun's 500 ml chopper accessory. Conveniently attach to Braun's MultiMix 3 Hand mixer HM 3135 and chop from low, gradually up to full speed.
2. For the cake dough, put the butter and sugar in a bowl. With only one press of the large button switch to the whisk accessory to lightly cream together the butter and sugar until pale. Add in the egg yolks, orange juice and zest to the bowl. Add the sifted flour, baking powder, ground almonds and cinnamon to this mixture and knead with your hands to a smooth dough. Now carefully fold in the carrots.
3. To whisk the egg whites use Braun's 600 ml beaker. Clean the whisk accessory, attach to the hand mixer and whisk the egg whites until frothy. Then simply fold the egg whites into the cake mixture, pour into a mould and bake for about 50 - 55 minutes until golden and risen.
4. Allow the mixture to cool in the mould for 10 minutes, then turn out and leave to cool for at least 1 hour. When your cake has cooled down, re-use the whisk accessory to make the icing by mixing all the ingredients together in a bowl. Mix to a fine texture and then spread over the top of the cake to serve.

This recipe was prepared using Braun's MultiMix 3 Hand mixer 3135 with its 500 ml chopper accessory, its whisk accessory and its 600 ml beaker.