Carrot Cake with Cream Cheese Filling

czas przygotowania: 70 min

poziom trudności: średni



A deliciously moist carrot cake made with freshly grated carrots, apple and a hint of cinnamon. Filled with a smooth, lemon-flavoured cream cheese filling and topped with grated dark chocolate and crunchy walnuts, this homemade cake offers a wonderful combination of flavours and textures. Perfect for afternoon tea, family gatherings or any occasion that calls for a comforting sweet treat.

Składniki

For the carrot cake:

- Plain flour (or spelt flour) – 200 g
- Carrots (grated) – 250 g
- Apple (grated) – 130 g
- Vegetable oil – 180 ml
- Eggs – 3
- Erythritol or cane sugar – 160 g
- Gellwe Baking Powder – 1 tsp
- Gellwe Baking Soda – 1 tsp
- Ground cinnamon – 1 tsp

For the cream cheese filling:

- Soft white cheese (such as Bieluch) – 450 g
- Gellwe Vanilla Sugar – 60 g
- Gellwe Lemon Flavouring – ½ bottle

For decoration:

- Dark chocolate – ½ bar
- Walnuts – a handful

Sposób przygotowania