# Carrot Cake with Whipped Cream

czas przygotowania: **40 min**

poziom trudności: **łatwy**



A deliciously moist and fluffy carrot cake with a delicate blend of warming gingerbread spices. Made with freshly grated carrots, Gellwe Baking Powder and Gingerbread Spice Mix, this easy homemade cake is topped with light, fluffy whipped cream and a dusting of cocoa powder. Perfect for afternoon tea, family gatherings or a comforting autumn treat.

## Składniki

For the carrot cake:

- Grated carrots – 1½ cups
- Plain flour – 250 g
- Sugar – 150 g
- Large eggs – 3
- Gellwe Baking Powder – 1 tsp
- Gellwe Baking Soda – 1 tsp
- Gellwe Gingerbread Spice Mix – 2–3 tsp
- Salt – a pinch
- Sunflower oil – 160 ml

For the whipped cream topping:

- Gellwe Śnieżka Whipped Cream Mix – 1 pack
- Whole milk (3.2% fat) – 200 ml
- Gellwe Cocoa Powder – for dusting

## Sposób przygotowania