

Swiss Carrot Cake

Prep Time: 30 Minutes Cook Time: 50 Minutes Ready In: 1 Hour 20 Minutes

Servings: 12

"A moist carrot cake with a lemon icing. Only almonds rather than walnuts as well and no spices. Is really delicious and is the standard birthday cake in our household."

Ingredients:

5 egg yolks
1 ¼ cups white sugar
1 ½ cups finely chopped almonds
2 cups grated carrots
1 lemon, zested and juiced
2/3 cup all-purpose flour
1 ½ teaspoons baking powder
5 egg whites
1 pinch salt
1 lemon, juiced
1 cup confectioners' sugar, or as needed



Directions:

1. Preheat the oven to 350°F. Grease and flour a 9 inch square baking dish.
2. In a large bowl, whip egg yolks and sugar with an electric mixer until light and fluffy. Stir in the almonds, carrots, 1 lemon's juice and zest, flour and baking powder. In a separate bowl with a clean beater, whip egg whites with a pinch of salt until they can hold a peak. **Fold** egg whites into the carrot batter. Pour into the prepared cake pan.
3. Bake for 50 minutes, or until a small knife inserted into the center comes out clean. For icing, mix the remaining lemon's juice with confectioners' sugar until it can be drizzled easily from a spoon. Pour over the cake while warm or cooled.