Orange & carrot cake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 400 grams of carrot, grated
- 2 orange, rind only
- 80 grams of butter
- 80 grams of sugar
- 1 teaspoon of cinamon
- 3 eggs
- 130 grams of wheat flour
- 1 teaspoon of baking powder
- 100 grams of grinded almonds

Instructions

1. Mix butter with sugar, till it change into white fluffy mixture, add egg yolks, mix well.
2. Add orange rind and cinamon.
3. In separate bowl, sift flour, add baking powder and almonds.
4. Whipped egg's whites, till they form firm foam.
5. Add carrot into butter mixture, mix well.
6. Add flour bit by bit. Finally add whipped whites.
7. Bake in preheated oven, in 180 C degrees, about 35-40 minutes.