

Rüebliorte

Cake ingredients:

- ◆ 5 EGGS
 - separate YOLKS and WHITES
- ◆ 1 cup PLUS 2 tablespoons (250g) SUGAR
- ◆ 2 tablespoons WARM WATER
- ◆ 2 cups (250g or about 5 carrots) GRATED CARROTS
- ◆ 1 ¾ cups PLUS 1 tablespoon (250g) GROUND UNSALTED ALMONDS
- ◆ 2 LEMONS
 - use only the zest of 1 lemon for the cake batter
 - use the juice of both lemons for the glaze
- ◆ ½ cup PLUS 1 tablespoon (80g) FLOUR
- ◆ 1 tablespoon BAKING POWDER
- ◆ Pinch of SALT



Glaze ingredients:

- ◆ 2 cups (250g) CONFECTIONERS' SUGAR
- ◆ 2-3 tablespoons LEMON JUICE
- ◆ 1 tablespoon KIRSCH (optional)
- ◆ Decoration
 - Marzipan carrots OR
 - Sugar carrots
 - can be purchased at ABC Cake Decoration Supplies
 - 2853 E Indian School Rd, Phoenix, AZ 85016

Cake:

- ◆ Preheat oven to 345 degrees F (175 degrees C)
- ◆ Grease bottom and sides of a springform pan (baking spray with flour works great)
- ◆ In a bowl mix together sugar, egg yolks, water for 5 minutes until frothy and smooth
- ◆ Add carrots, almonds and lemon zest
- ◆ In a separate bowl mix together the flour and baking powder and then add to the above mixture and set aside
- ◆ In a separate bowl beat the egg whites and the salt together until stiff peaks are formed. Gently fold and mix into the carrot mixture
- ◆ Pour into the greased springform pan
- ◆ Bake for 50-55 minutes or until toothpick comes out clean
- ◆ Completely cool before glazing
- ◆ Gently remove the cake from the pan and place on serving plate

Glaze:

- ◆ Mix together confectioners' sugar, lemon juice and Kirsch (optional) until it's smooth. Adjust quantities according to your taste. It should be runny but thick enough to stick to the edges a bit.
- ◆ Pour over the cake making sure to get some close to the edge all around so it can drizzle over the edge.
- ◆ Once the frosting has set in a bit you can add marzipan/sugar carrots for decoration.

From the kitchen of Sibylle Zaugg Reuter. She got the recipe from her grandmother in Solothurn Ilse Zaugg-Stebler (mother of Ueli Zaugg)

En Guete!!