



Cinnamon and Carrot Cake

perfect for sharing

Dessert 80 – 85 mins



Carrot



Vanilla
Cake Batter



Hazelnuts



Ground
Cinnamon



Creme Fraiche



Cream Cheese

Pantry Items: Sugar



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2024-W45

Before you start

Our fruit, veg and herbs need a wash before you use them!
We recommend reading the recipe in full before beginning to cook.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need

Grater, oven dish, whisk

Ingredients

	Quantity
Carrot	2 units
Vanilla Cake Batter	1 pouch
Hazelnuts	10 g
Ground Cinnamon	1 sachet
Crème Fraîche	110 g
Cream Cheese	16 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	532.3 g	100 g
Energy (kJ/kcal)	5924.5 kJ/ 1416 kcal	1113 kJ/ 266 kcal
Fat (g)	73.8 g	13.9 g
Sat. Fat (g)	24.2 g	4.5 g
Carbohydrate (g)	168.3 g	31.6 g
Sugars (g)	100.5 g	18.9 g
Protein (g)	21.5 g	4 g
Salt (g)	2 g	0.4 g

Nutrition for uncooked ingredients.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

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1



Bake the Cake

- Preheat your oven to 190°C/170°C fan/gas mark 5.
- Trim the **carrot**, then coarsely grate (no need to peel).
- Fold the **cinnamon** and **carrot** through the **cake batter** until well incorporated.
- Line an oven dish (approx 30x20cm) with baking paper.
- Pour the **batter** into the lined oven dish. Bake in the oven for 50-60 mins.

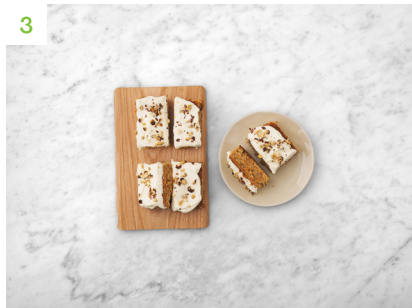
2



Toast the Nuts

- When the cake has 10 mins cooking time to go, place the **hazelnuts** on a baking tray and toast in the oven until golden, 6-8 mins.
- Allow to cool and then bash or roughly chop.
- Check if the cake is done by piercing it with a skewer or knife—if it comes out clean the cake is ready.
- Remove the cake from the oven and allow it to cool fully, about 20 mins (place in the fridge to speed up cooling).

3



Finish and Serve

- Once the cake has cooled completely, whisk the **crème fraîche** with **cream cheese** and 1 tsp **sugar** in a bowl.
- Spread the sweetened **crème fraîche** mixture over the top of the cake, then garnish with the **hazelnuts**.
- Slice and serve.

Enjoy!