Cakes

Carrot cake
For a spring form tin (Ø 26 cm)

6 eggs
250 g sugar
1 lemon
300 g almonds
250 g carrots
80 g flour

Grind the almonds and lemon zest in the processor and grate the carrots using the SliceSy®. Separate the eggs and beat the egg whites with the beater until they are stiff. Mix the egg yolks with the rest of the ingredients (except the beaten egg whites) using the multi-purpose blade, making sure that the whole mixture is mixed together well. Then carefully fold in the beaten egg whites into the finished dough mixture. Pour the mixture into a greased and floured spring form tin and bake in the bottom half of the oven at 180° for about an hour. Decorate the cake as you wish.

Express- chocolate cake
For a flat baking tray (Ø 26 cm)

2 dl cream
1 cup sugar
2 eggs
2 dessert spoons chocolate powder
1 cup flour
1 cup hazelnuts
1 tablespoon cocoa
1 dessert spoon cinnamon
½ pack baking soda

Using the beater, beat the cream, sugar and eggs together to form a light, airy dough. Grind the hazelnuts in the processor and then together with the flour and the baking powder, add them to the dough. Then add the remaining ingredients. Grease the cake tin and sprinkle it with some flour. Pour the mixture into the tin and then bake in a pre-heated oven at 200°C for 20 minutes.

Macaroons

125 g almonds
100 icing sugar
½ pack vanilla sugar
2 egg whites

Finely chop the almonds using the processor. Beat the egg whites with the beater until they are stiff and then carefully fold in the almonds, icing sugar and vanilla sugar. Roll the mixture into small mounds and bake on a medium heat for 15 minutes. Hazelnuts or desiccated coconut can be used instead of almonds.