



# Argauer Rüeblitorte

(Carrot cake)  
Alice Brüngger

## Ingredients

5	egg yolks	
300 g	caster sugar	beat till thick and fluffy
1 tblsp.	lemon-peel grated	add
300 g	carrots grated	
300 g	almonds grated	add to mix
4 tblsp.	plain flour or corn flour	
1 1/3 tblsp.	baking powder	
1/2 tblsp.	cinnamon	
1 pinch	cloves ground	mix and add
5 egg-white		
1 pinch	salt	beat till peaks form (stiff)
		add carefully to above mix

preheat oven to 180°C

## Preparation

use 26cm round cake tin bottom covered with baking paper or grease and dust with flour

## Baking

bake for 60 minutes in middle of oven (first 20 minutes on bottom heat) or on lower half of the oven without bottom heat

turn cake out onto wire rake upside down for icing cover luke warm cake with warm apricot jam or fruit jelly

icing: 250 g icing sugar with 2-3tblsp lemon juice or  
250 g icing sugar 1 tblsp. water and 2 tblsp. Kirsch  
garnish with marzipan carrots

No icing on top: when cool sift top with icing sugar in a pattern

# Rüebliorte

(Carrot cake) for 24cm tin

Alice Brüngger



## Ingredients

5 egg yolks  
250 g caster sugar  
juice and grated rind of 1 lemon or half juice and Kirsch - beat till fluffy

250 g carrots grated  
250 g almonds grated and - add to above

80 g ½ plain flour ½ corn flour  
1½ teaspoon baking powder  
1 knife tip of ground cloves - mix and add

5 egg whites  
1 pinch of salt - beat till stiff and carefully add to mix

Line tin with baking paper

Bake at 180°C for 50 minutes

## Lemon icing

250 g icing sugar  
2-3 tblsp. lemon juice

## Kirsch icing

250 g icing sugar  
1 tblsp. water  
2 tblsp. Kirsch