

1. THE CARROT CHEESECAKE

INGREDIENTS

1. 315g flour
2. 200g sugar
3. 200g dark sugar
4. 1.t .baking soda
5. 1t. baking powder
6. 235ml cooking oil
7. 120g butter
8. 4 eggs
9. 340 g grated carrots
10. 125 g chopped walnuts
11. vanilla sugar



CREAM CHEESE FROSTING

1. 120 g butter
2. 230 g cream cheese
3. 1 t. vanilla extract
4. 0.5 t. salt
5. 500 g powdered sugar

HOW TO MAKE THE CARROT CAKE.

- 1.Mix together the flour, sugar, baking powder, baking soda, salt and spices in a bowl.
- 2.Add the oil and butter and mix well, then add eggs and vanilla extract.
- 3.Fold in the grated carrots and walnuts.
- 4.Divide the batter in two parts.
- 5.Bake them in the baking pans at 180 degree 40 minutes.
- 6.Finally, frost the cheesecake, then decorate with walnuts or any kind of syrup.

NAZAR PYLYPENKO
RIVNE,UKRAINE