

Honey and ginger cake *(Desserts)*



Preparation

Mix the egg yolks with the ginger, rum, juice and zest of a lemon, vanilla, honey, chopped carrots and chopped almonds. Add the flour and the baking powder. Beat the egg whites with a pinch of salt and fold them into the mixture a tablespoon at a time. Spoon the mixture into a well-greased 21 cm cake tin and bake at 180 °C for 45 minutes.

Tips

If you love nuts you can customize your honey and ginger cake with some hazelnuts.

Trivia

Ginger is a root crop and native to south east Asia.

Information

Preparation 60 minutes

Total Time 45 minutes

Serves X Serves 6 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Italian 00 flour 100 grams

Baking powder 1 sachet

Honey 200 grams

Vanillin 1 sachet

Almonds 200 grams (Chopped)

Carrots 200 grams

Eggs 4 units

Lemon juice (The juice and zest of half a lemon)

Rum (A tablespoon of rum)

Ginger (A small piece of grated root ginger)