

## **CARROT CAKE ROLL**

*(from Fantastical Sharing of Recipes)*

*for the decoration (optional):*

50g butter, softened  
50g powdered sugar  
50g egg whites  
50g all-purpose flour  
orange food coloring (I used gel)

*for the cake:*

3 eggs  
2/3 cup granulated sugar  
1 tsp. vanilla extract  
1/2 tsp. salt  
1 tsp. baking powder  
1 tsp. ginger  
1/4 tsp. nutmeg  
2 tsp. cinnamon  
3/4 cup flour  
2 cups shredded carrots (about 2 medium carrots, pat dry)  
Powdered sugar

*for the filling:*

6 oz. cream cheese, at room temp  
4 Tbsp. unsalted butter, at room temp  
2 cups powdered sugar  
1 tsp. vanilla

Make the piping decoration by beating the butter with powdered sugar in a small bowl until fully combined. I used a hand-held electric mixer. Add the egg whites and beat for a couple of minutes. Add the flour and mix by hand with a spoon, add a couple of drops of orange food color. Reserve.

Draw the design you want to have on the surface of the cake with a pencil on parchment paper that fits a half-sheet baking pan. Invert the paper so that the pencil mark is at the bottom. Pipe the icing using a very thin piping tip. Freeze the whole tray with the decoration

for at least one hour. When the time is almost up, prepare the cake batter.

Heat the oven to 350F.

Beat eggs on high-speed for 5 minutes until they are dark yellow and frothy. Add sugar and vanilla and beat. In a medium bowl, whisk together salt, baking powder, ginger, nutmeg, cinnamon, and flour. Stir dry ingredients into wet until just combined. Then stir in carrots.

Remove baking sheet from the freezer, and quickly spread the batter on top of the decorations. Gently bang the pan so that the batter gets well into the design. Bake for about 15 minutes until done, it should spring back gently when you press your finger at the center of the cake.

You will need to flip the cake twice, first time the pattern will be up, but you will need to flip it again so that it will be down, and once the cake is rolled, it will be on the outside surface. On the second time, flip it over parchment paper sprinkled with sugar. Roll the cake while still warm, and let it cool completely, about one hour.

Make the filling: beat butter and cream cheese together until smooth. Add powdered sugar and vanilla, and beat again until nice and smooth. Unroll cake, spread filling evenly, then roll it back. Chill in fridge for at least one hour to firm it up.