

# Carrot cake with chocolate for halloween with the magimix

## Carrot cake with chocolate for halloween with the magimix

|                             |                                |                                |                          |
|-----------------------------|--------------------------------|--------------------------------|--------------------------|
| 5 min                       | 5 min 45 min                   | 5 min 45 min 50 min            | 5 min 45 min 50 min 2/10 |
| 5 min 45 min 50 min 2/10 12 | 5 min 45 min 50 min 2/10 12 15 | 5 min 45 min 50 min 2/10 12 15 | 13                       |

---

### 5 min 45 min 50 min 2/10 12 15 13

For the Thermomix Halloween cake:

150G of butter

100G of chocolate

100g of sugar

100g of flour

100G of almonds

3 carrots

3 eggs

1 packet of dry yeast

1 pinch of salt For the chocolate icing:

100G of chocolate

30G butter

30G icing sugar

---

### <div class="tac"><strong>For the Thermomix Halloween cake:</strong> </div>

How to make a delicious Halloween cake with your Thermomix TM31, TM5, or TM6, with your kids?

For the Halloween cake:

Â»

Preheat oven to 180 ° C.

Â»

Peel the carrots, cut into chunks, put them in the Thermomix bowl and mix 45 seconds on speed 5. Set aside in a bowl.

Â»

Put chocolate in the bowl of the Thermomix and set 5 seconds on speed 5. Set aside in a bowl.

Â»

Put the butter in the bowl of the Thermomix and set 2 minutes 70°C to speed 2.

Â»

Add powdered sugar, eggs, flour, ground almonds, baking powder and mix 30 seconds on speed 4.

Â»

Add yeast and set 15 seconds on speed 4.

Â»

Remove 1/4 of dough and set aside.

Â»

Put carrots (which you prepared in step 2) in the bowl of the Thermomix and program 20 seconds on speed 3. Pour half of this mixture into a cake pan. Keeping aside the remaining dough.

Â»

Rinse the bowl, put 1/4 of dough (that you set aside in step 7) in the Thermomix bowl and add the chocolate powder that you

## Carrot cake with chocolate for halloween with the magimix

prepared in step 3. Set 15 seconds on 3. speed this mixture into your caketins, spread throughout much to cover the dough that is below.

Â»

Add remaining batter carrot.

Â»

Bake 45 minutes.

For the frosting:

Â»

Cool cake.

Â»

Place chocolate in the bowl of the Thermomix and blend 7 seconds on speed 5 for powdered chocolate.

Â»

Add the butter and icing sugar and set over 3 minutes 80°C to speed 2.

Â»

Pour glaze over cake and let it harden.

Indulge yourself with this Thermomix carrot-flavored cake. Yum ;)