

Carrot cake with chocolate for halloween with the magimix

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5 min	5 min 45 min	5 min 45 min 50 min	5 min 45 min 50 min 2/10
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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">For the Thermomix Halloween cake: </div>

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

For the Halloween cake:

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Preheat oven to 180 ° C.

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

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

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

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

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Add yeast and set 15 seconds on speed 4.

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Remove 1/4 of dough and set aside.

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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.

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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

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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.

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Add remaining batter carrot.

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Bake 45 minutes.

For the frosting:

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Cool cake.

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

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

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Pour glaze over cake and let it harden.

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