## Carrot cake with chocolate for halloween with the thermomix

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:

» Preheat oven to 180 ° C. » Peel the carrots, cut into chunks, put them in the Thermomix bowl and mix 45 seconds on speed 5. Set aside in a bowl. »

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

»

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

»

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

»

Add yeast and set 15 seconds on speed 4.

»

Remove 1/4 of dough and set aside.

»

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.

»

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.

»

Add remaining batter carrot.

»

Bake 45 minutes.

For the frosting:

»

Cool cake.

»

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

»

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

»

Pour glaze over cake and let it harden.

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