

CARROT SQUARES

SERVES: 08

PREP TIME: 00 hr 15 min

COOK TIME: 00 hr 35 min

INGREDIENTS

Cake:

- 1 lb of peeled carrots
- 2 and 1/2 cups of sugar
- 3 eggs
- 5 tablespoons of flour
- 1 teaspoon of baking powder

Topping:

- 2 tablespoons of milk
- 2 tablespoons of butter
- 4 tablespoons of sugar
- 2 tablespoons of chocolate powder
- 2 tablespoons of heavy cream



DIRECTIONS

Cake:

- Cook the carrots and mash them.
- Once the mashed carrots are cold, add the egg yolks and sugar and beat very well.
- Beat the egg whites until firm.
- Then add the flour and baking powder to the carrot mixture and finally the egg whites and mix well.
- Pour the mixture into a rectangular cake pan greased with butter and lined with parchment paper.
- Bake at 180°C or 350°F for about 30 minutes or until done.

Topping:

- In a pan bring 2 tablespoons of milk to a boil, add the 2 tablespoons of butter, the 4 tablespoons of sugar, the 2 tablespoons chocolate powder and the 2 tablespoons of cream.
- Stir until everything is well dissolved, then pour it on top of the cake and sprinkle granulated chocolate over it.
- Cut the cake in squares and enjoy.

FOR A PINCH OF *Seabra's* FLAVOR...

Serve as dessert with a fall seasonal meal!