

Spiced Carrot Cake with Orange

Bolo de Cenoura com Especiarias e Laranja

SERVES 10 TO 12

Freshly harvested carrots help me switch gears with some of my baking. Making use of fresh carrots in savory dishes is easy, but one of my favorite things to bake is this carrot cake.

- 9 ——— extra-large eggs, at room temperature, separated
- 1½ ——— cups/300 g granulated sugar
- 1 ——— teaspoon/3 g ground cinnamon
- ½ ——— teaspoon nutmeg
- ½ ——— teaspoon ground Jamaican allspice
- 1 ——— tablespoon/15 ml Beirão or Grand Marnier (see Note)
- 1 ——— pound/454 g carrots, peeled, trimmed and medium grated (do not use a fine grate)

Grated peel of 1 orange

- 2 ——— cups/240 g all-purpose flour
- 2 ——— teaspoons/6 g baking powder
- ½ ——— teaspoon table salt
- Confectioners' sugar, for dusting

1. Preheat the oven to 350°F/180°C, or gas mark 4. Grease a 10-inch/25-cm tube pan.
2. Using an electric hand mixer on high speed, beat the egg whites until soft peaks form, about 3 minutes.
3. In a separate large bowl, beat the egg yolks for 1 minute. Gradually, by spoonfuls, incorporate the granulated sugar and continue beating on medium speed for 1 minute, then gradually mix in the spices, Beirão, carrots and grated orange peel.
4. Sift the flour with the baking powder and salt into a separate bowl. In small increments, using a spatula, fold the flour into the batter by hand, incorporating air as you do. When the flour is fully incorporated, gently fold in the beaten egg whites.
5. Pour into the prepared pan. Bake for 45 to 50 minutes, until a toothpick inserted into the middle comes out clean. Cool slightly, then loosen around the edges. Invert onto a plate and invert back onto a serving dish so that it stands upright. Dust with confectioners' sugar when completely cool.

Note: Beirão is a Portuguese liquor that has the flavors of orange and anise. Grand Marnier can be substituted.