



Carrot cake with chocolate and popcorn



Categoria

Doces e Sobremesas



Tempo de preparação

Demorado



Dificuldade

Fácil



Custo

Low



Com quem?

With family



Nº de pessoas

6 pessoas

Ingredientes



50ml of Victor Guedes
Olive Oil

- 200g of brown sugar
- 200g of flour
- 1 tsp of yeast
- 120g of grated carrots
- 4 eggs
- 200g of dark chocolate
- 100g of sliced strawberries
- 100g of sweet popcorn

Modo de preparação

1

Start by whisking the eggs with the sugar, add the grated carrot and stir thoroughly.

2

Then add the flour with the yeast.

3

Grease a round tin with olive oil and dust with flour.

4

Pour the mixture and put in the oven at 180°C, regularly controlling the baking.

5

Meanwhile, melt the chocolate in a water bath, adding the Victor Guedes Olive Oil.

6

Then, remove the cake from the mould and cover it with the chocolate mixture.

7

In the end, decorate with the sliced strawberries and with the popcorn.

8

Bon appétit!

Produtos utilizados



Olive Oil
Olive Oil



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