

# Brazilian Chocolate Carrot Cake



Contain:

Spiciness: NONE

Serves:



Prep Time : 15mins

Cooking Time : 45mins

## Ingredients :

**A) Carrot Cake**  
5 medium size carrots, peeled and chopped  
1 cup sugar  
4 eggs  
1/2 cup vegetable oil  
2 1/2 cups flour  
1 pinch salt  
1 tbsp baking powder

**B) Chocolate Glaze**  
3 tbsps Soy Asahi Chocorich All Purpose Chocolate  
2 tbsps butter  
1/4 cup milk  
1/2 cup sugar

## Instructions :

### A) Carrot Cake

1. Preheat the oven to 180 degrees Celsius.
2. In a blender combine eggs, sugar, oil, and carrots. Blend on high until all is combined and is a pureed mixture.
3. Combine the blended mixture with the flour in a bowl. Mix in the baking powder.
4. Pour batter into a cake pan and bake for about 30 minutes, or until a toothpick comes out dry.

### B) Chocolate Glaze

1. Combine all ingredients in a saucepan and cook over medium heat until it begins to boil, stirring constantly. It should be thick enough to coat the back of a spoon.
2. When the cake is done let it cool. Once it is cool to touch, pour the chocolate glaze over it and let it harden a bit.



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