

Carrot Cake Roll – Printable Recipe

Prep Time: 25 minutes

Cooking Time: 10-12 minutes

Chilling Time: 1 hour (or overnight)

Servings: 10-12 slices

Ingredients

Sponge

4 eggs

90 g (1/2 cup) sugar

1 packet vanilla sugar

1 tbsp sunflower oil

120 g (1 cup) all-purpose flour

1 tsp baking powder

1 tsp cinnamon

1/2 tsp nutmeg

1 tsp ginger

120-130 g (1-1 1/4 cups) grated carrots

Cream

80 g (1/3 cup) butter

140 g (1 1/4 cups) powdered sugar

Juice and zest of 1 lime

300 g (1 1/4 cups) cream cheese

1 tsp vanilla paste

Decoration

150 g (1 cup) white chocolate

Chopped pistachios

Directions

1. Preheat oven to 180°C (350°F) and line a baking tray with parchment paper.
2. Beat eggs, sugar, and vanilla sugar for about 5 minutes until light and thick. Mix in oil.
3. Sift flour, baking powder, and spices, then gently fold into batter. Fold in grated carrots.
4. Spread batter evenly and bake for 10-12 minutes. Check after 8 minutes.
5. Turn onto a sugared towel, roll up while warm, and let cool.
6. For the cream, beat butter, sugar, and lime juice until creamy. Add cream cheese, vanilla, and zest.
7. Unroll cake, spread filling, and roll again. Chill for at least 1 hour.
8. Decorate with melted white chocolate and pistachios.