

# CUPCAKE!

- 20 minutes (Preparation)
- 20 minutes (cooking)
- 12 pieces

***Maddalena Nardi***

## Ingredients

- Carrots 250 gr
- Sugar 200 gr
- 00 flour 180 g
- Potato starch 50 g
- 1 Egg
- Seed oil 130 ml
- Orange peel 1
- Vanilla bean 1
- Baking powder 8 g
- 1 yolk
- 70 gr bitter cocoa

## **PREPARATION**

1. Wash the carrots
2. Blend the carrots finely in the mixer(or grate)
3. Whip the eggs and sugar together in a large bowl
4. Add the chopped carrots
5. Add the 00 flour, potato starch, baking powder and bitter cocoa (preferably if sieved first)
6. Add the orange zest and the seeds of the vanilla bean
7. Add the seed oil
8. When the dough is ready, pour it into the cups and then bake it
9. The cooking time is about 20 minutes
10. Decoration





## For decoration

- butter 200 gr
- icing sugar 350 gr
- 3 spoons of milk





# IT'S VERY

