

Brazilian Carrot Cake

Moist and chocolate tasting. Use a **blender**, a **bowl**, **whisk** and a greased **cake pan**

Ingredients:

- 3 carrots
- ¾ cup vegetable oil
- 3 eggs
- ½ cup milk
- 2 cups sugar
- 2 ½ cups flour
- 1 tbs baking powder



Procedure:

1. turn on the oven at 350°F (180°C)
2. grease a pan
3. chop the carrots
4. add carrots, oil, eggs and sugar into a **blender** and blend into a smooth mixture
5. add milk and blend
6. in a separate bowl, whisk flour and baking powder
7. pour the mixture and whisk together
8. pour the batter into the **pan**
9. bake for 40 minutes or until a skewer inserted in the center comes out almost clean.

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Chocolate Glaze

Ingredients:

- 1 cup sugar
- 2 ½ tbs butter
- 200ml (6.8 oz) milk
- 3 tbs cocoa powder 100%

Procedure:

Melt all the ingredients in a small saucepan over low heat, for about 15-20 minutes.

