



Sweet Carrot 'n Spinach Cake

From Italy – explodes with fresh orange flavor & full of crunchy almonds

- 3 Tablespoons butter, melted
- 1/2 cup granulated sugar
- 3 eggs
- 1/2 cup grated fresh carrots (about 3 carrots)
- 1-1/2 cup minced fresh spinach, (about 4 cups fresh spinach, trimmed)
- 1/2 Tablespoon grated orange peel
- 1-1/4 cups spoon measured all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon pumpkin pie spice
- 1/2 cup sliced almonds, toasted
- 1/4 cup light brown sugar
- Confectioners' sugar as desired

Garnish: Fresh spinach leaves; fresh sliced oranges
Serve with: Fresh orange slices as desired

Preheat oven to 325 degrees F. Grease 9 or 9-1/2-inch round cake pan; line bottom with parchment paper. Set aside.

Cream Carrot Mixture: In a large mixing bowl, whisk butter, sugar, and eggs for about 3 minutes; add carrots, orange peel. Whisk for 2 minutes. Add spinach, whisk for 1 minute.

Combine Dry Ingredients: In medium sized bowl, combine flour, baking powder and pumpkin pie spice. Lightly fold into egg mixture.

Prepare Almond Crunch: In food processor, fine chop toasted almonds with brown sugar. Lightly grease baking pan sides and bottom; spread the almond mixture over the bottom and sides of pan.

Bake Cake: Spoon cake batter evenly into cake pan; bake in preheated 325-degree F oven for 45 to 50 minutes. Cool in pan 10 minutes; loosen sides; remove cake from pan to cooling rack, remove parchment paper. Cool.

To Serve: Sprinkle top with confectioners' sugar; garnish with a few spinach leaves and orange slices. Serve cake with fresh orange slices.
Yield: one 9-inch cake Serves: 8 to 10

Cook's Note: I added sweet spices and oranges in place of the lemon that was used in this World Expo Italian recipe. You can also bake this cake in an 8-inch round pan but extend your baking time. Test with a toothpick.

Recipe Inspired by: worldrecipes.expo2015 – Italy Ready to the Table by TGCom24.

About the Recipe: This cake is a real surprise! It tastes like a blend between a scone and muffin. The sweet cake is lightly flavored with fresh oranges, filled with grated fresh carrots, and power punched with minced spinach. The cake is enriched by a crunchy almond/brown sugar crust and tastes delicious served with fresh orange slices.