

RYE AND MOUNTAIN-ASH CAKE



170 g rye flour
100 g wheat flour plus a bit more to flour the pan
3 eggs
3 large carrots
150 g butter plus a bit more to grease the pan
200 g sugar
50 g candied ginger
150 g frozen mountain-ash, raisins, or dried apricots, as you wish

1-2 tsp ground cinnamon
1 tsp vanilla sugar
Pinch of salt

Bundt pan

For the glaze

100 g powdered sugar
2 tbsp butter
A bit of lemon juice

1. Peel and finely grate the carrots. Cut up the ginger into tiny pieces. Butter and flour the pan.
2. Beat the eggs with the salt and sugar until they are light and fluffy.
3. Heat the milk and melt the butter in it.
4. Add the flour, the milk, the mountain-ash, raisins and/or apricots, ginger, and grated carrots to the eggs. Stir until the dough is combined.
5. Heat your oven to 180 °C and bake the cake for 35-45 minutes. Test with a toothpick. If it comes out clean, the cake is done.
6. Allow the cake to cool a bit. Mix the powdered sugar with melted butter and enough lemon juice to create a slightly flowing glaze. Pour it all over the cake, even it out with a spatula and allow it to set.

Rye flour can be safely used in baking cakes to substitute the largest proportion of wheat flour. In this cake, frozen mountain-ash is added to the traditional ingredients.

