

**Miele**



# Gluten free carrot and beetroot cake

By Miele

**1 hour**

Preparation

**40 minutes**

Cooking description

**12 serves**

Serves

## INGREDIENTS

1 cup caster sugar  
½ cup brown sugar, firmly packed  
1 cup grapeseed or vegetable oil  
3 eggs  
2 cups gluten free flour  
1½ tsp gluten free baking powder  
1 tsp bi-carb soda  
½ tsp salt  
½ cup Greek yoghurt or sour cream  
2 tsp pure vanilla extract  
2 cup carrot, grated  
1 cup beetroot, grated  
½ cup raw beetroot, puréed  
½ cup shredded coconut

### **Cream cheese filling**

250g cream cheese, room temperature  
¾ cup pure icing sugar  
1 tsp vanilla essence

### **White chocolate ganache**

150g white cooking chocolate  
60ml thickened cream

### **To decorate**

Flowers, beetroot powder, chopped nuts

## METHOD

1. Pre-heat Oven on Fan Plus at 160°C, place rack on shelf position 2. Grease and line 2 x 23cm cake tins.
2. Using a freestanding mixer with a paddle attachment, cream together the sugars, oil and eggs until pale and fluffy.
3. Sift flour, baking powder, bi-carb soda and salt into a large bowl and stir to combine.
4. Add the dry ingredients to the egg mixture in two batches, alternating with the yoghurt. Fold together.
5. Fold in the remaining vanilla, carrot, beetroot, beetroot purée and coconut.
6. Divide the batter between the two prepared cake tins. Bake for 35-40 minutes or until the centre is set and springs back to touch.
7. Transfer cakes directly into a Refrigerator to cool. Place a tea towel on your glass shelf first.

### Cream cheese filling

1. Beat the cream cheese in a bowl of a freestanding mixer with a paddle attachment until creamy. Sift in the icing sugar, add the vanilla and beat until smooth and thick, approximately 2-3 minutes.
2. Once cakes are cool, remove from tins. Place one cake onto a cake plate right side up and top with the filling, spreading evenly to the edges.
3. Gently place the second cake upside down on top of the filling.

### White chocolate ganache

1. Break chocolate pieces and combine with cream in a small saucepan on low heat Induction setting 2. Stir occasionally until the cream and chocolate is smooth and shiny.
2. Pour the ganache immediately over the cake as the icing will start to set quickly. To create the drips spoon small amount near the edge of the cake or alternatively you can use a piping bag.
3. Once set, top with flowers, nuts and dust with beetroot powder.

### Hints and tips

- Beetroot puree – blitz peeled and chopped beetroot in a food processor until smooth.
- Gluten free flour mixture. To make 2 cups, this can be used in any gluten free baking:
  - 1 cup brown rice flour
  - ½ cup potato flour
  - ¼ cup sorghum flour
  - ¼ cup tapioca flour
- The cake will store very well overnight in the Refrigerator in an airtight container and can be frozen.
- Edible flowers make a beautiful addition to cakes. Dried flowers can be purchased from good quality grocers. If using fresh, ensure the flowers haven't been sprayed.
- For a more impressive cake, double the recipe to create 3-4 tiers, layering each cake with cream cheese filling.