

RUBENTORTE (Carrot Cake)

Ingredients

- 2 to 4 yolks of eggs
- 5 to 8 ounces of sugar
- peel and juice of 1 lemon
- 10 ounces grated nuts
- 10 ounces grated raw carrots
- 1 ½ ounces flour
- 1 tsp. baking powder
- 2 to 4 egg whites beaten

Instructions

1. Mix 2-4 egg yolks, 5-8 ounces of sugar and the peel and juice of 1 lemon together
2. Add the nuts and carrots, mix.
3. Finally add in the flour, baking powder & egg whites
4. Bake in oven 45 to 60 minutes.