

## Carrots-banana-quark cake

### Ingredients

100g quark  
3 eggs  
300g icing sugar  
120g butter  
3 banana  
250g carrots  
1 tsp baking powder  
1 tsp natron  
250g sugar  
400g flour  
2 tsp cinnamon  
1 tsp vanilla aroma  
250g almonds,  
chopped



### Method

#### Preparation:

Preheat oven

#### Dough:

Put butter, icing sugar and eggs in a bowl and mix well. Then add flour, baking soda and baking powder and blend it again. Grate the carrots, crush the bananas and mix well together with the almonds. Then fold everything into the dough. Pour the dough into a medium-sized springform pan and bake for approx. 55 minutes at 200° C on upper/lower heat. After the cake has cooled down, cut in half.

#### Cast:

Stir the aroma into the quark. Mix butter and sugar. Then add to the quark. Spread the lower part of the cake with half of the quark mixture. Then place the upper part of the cake on the lower part and spread the rest of the quark. The cake can also be decorated with sugar carrots for Easter.

