

Carrot cake ... Rabbitville speciality

(5-8 years old ... but with an adult !!!)



**Birthday party ...
or teatime with friends**

... and global warming

**With the delicious carrot cake,
Mrs Pretty's speciality,
teacher of Rabbitville.**

Ingredients : 200 g. finally grated carrots
200 g. grated almonds
150 g. sugar
4 eggs
1/2 organic lemon

Recipe :

- In a dish, mix the sugar with the egg yolks.
Keep the egg whites aside.
- Add the carrots and the almonds and mix.
- Squeeze the half lemon and add the juice to the mixture.
- Cut the zest (= the skin) of the half organic lemon in very thin pieces and add it to the mixture.
- Beat the whites stiffly and blend them softly into the preparation.
- Butter a cake pan and pour into the preparation.

Cooking :

Preheated oven at 350° F (thermostat almost 6)

1 hour

Then ...



Ask an adult to tell your friends one of my stories.

After, it would be good if everyone drew a gesture he promises to do in order to fight against global warming.

Then blow out your candles, savour the cake and have fun !

Send me all the drawings, I promise to answer you.

Professor Sneeze

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