



# Sweet and easy

Carrot cake

Try these quick recipes for a sweeter Shabbat

By Jerusalem Post staff

Photos: Tali Dulin

**B**akers Bakery, a boulangerie on Sheinkin Street (near the small playground), brings the flavors of a small French bakery to the heart of trendy Tel Aviv. The brainchild of Shiri and Alex Lavid, both experienced bakers who trained in the best bakeries in Israel and abroad, this boutique bakery offers savory and sweet delicacies and light meals, from whole-wheat croissants and goat-cheese filled focaccia to cakes, cookies and other baked goods.

Alex shares a few of his easier recipes that will make the Shabbat morning coffee even nicer without your having to work too hard on Friday.

## BUTTER-LEMON COOKIES

Makes 30

These light, sweet and tart cookies melt in the mouth and tend to disappear as quickly as you bake them.

- ✓ ½ cup sugar

## LEMON CAKE

This cake is for times when you don't have many ingredients on hand to bake with. It's quick, easy and very satisfying.

- ✓ 2 eggs
- ✓ ¼ cup sugar
- ✓ ½ cup oil
- ✓ ½ cup milk
- ✓ 2 Tbsp. lemon juice
- ✓ ¼ cups flour
- ✓ 1 tsp. baking powder
- ✓ Zest of 1 lemon

Heat the oven to 160°.

Beat eggs and sugar together in a bowl until light and fluffy.

In a separate bowl, mix the rest of the

- ✓ Zest of 1 lemon
- ✓ 400 gr. soft butter
- ✓ 4 cups + 1 Tbsp. flour
- ✓ 1 tsp. baking powder
- ✓ 1 egg, beaten
- ✓ 2 to 3 Tbsp. sugar for coating

In a mixer bowl, mix together the sugar and the lemon zest for 5 minutes. Add butter and mix until smooth.

Sift flour and baking soda together and add to the butter mixture 2 to 3 times, mixing until smooth.

Transfer the dough to a lightly floured working surface. Using your hands, create 5-cm. thick rolls from the dough. Place 2 to 3 Tbsp. sugar on a large plate. Brush each roll with a beaten egg and roll it in the sugar until coated on all sides.

Place the rolls on a lined baking sheet and cover with plastic wrap or aluminum foil.

Place the baking sheet in a refrigerator for 2 hours.

Heat the oven to 180°.

Remove the baking sheet from the refrigerator, slice each roll into thin rounds and arrange them on the baking sheet.

Bake for 10 minutes or until golden.

ingredients.

Pour the flour mixture into the mixer bowl and slowly drizzle in the oil while mixing. Add the beaten eggs and sugar to the mixer bowl and gently mix together until smooth.

Pour the dough into a greased baking dish and bake for 20 minutes or until done.

## MINI CHOCOLATE SOUFFLE

Makes 30 small soufflés

Prepare these when you have guests, and see their smiling faces when you serve them.

Tools: A silicone pop-over or macaroon baking sheet

- ✓ 125 gr. butter

## CARROT CAKE

There are many recipes for carrot cake, but this one is especially moist and flavorful.

- ✓ 1½ cups grated carrots
- ✓ 100 ml. vegetable oil
- ✓ ¾ cup sugar
- ✓ 2 eggs
- ✓ ¾ cup flour
- ✓ Pinch each: cinnamon, ginger, nutmeg
- ✓ 1 tsp. each baking powder, baking soda
- ✓ Pinch salt
- ✓ ¼ cup walnuts
- ✓ ¼ cup raisins

Heat the oven to 160°.

In a mixer bowl, mix together sugar and oil. Add eggs one at a time and continue mixing until smooth.

In a separate bowl, mix dry ingredients together and knead. Add to the egg mixture 2 to 3 times. Continue kneading and add the carrots, nuts and raisins.

Grease a loaf baking pan. Transfer the dough into the baking pan and bake for 30 minutes or until an inserted wooden toothpick comes out dry.

- ✓ 125 gr. chocolate
- ✓ 2 egg yolks
- ✓ ½ cup sugar
- ✓ ½ cup flour

Heat the oven to 120°.

In a microwave oven, melt the butter and chocolate. Be careful not to burn the chocolate.

Beat egg yolks and sugar until fluffy and light. Add the beaten egg yolks into the chocolate and butter mixture and fold gently until mixed well. Fold the flour in and mix only until smooth.

Pour the mixture into the baking form and bake until the top cracks, about 15 minutes.

Recipes and photos courtesy of Bakers Bakery, 3 Nagha Street (corner of Sheinkin), Tel Aviv



Mini chocolate souffle



Butter-lemon cookies



Lemon cake