

Cake with the surimi and carrots with cumin

■ 0,44lb of flour, 4 eggs, 0,8cup of oil, 0,44lb of surimi in pieces, 0,44lb of carrots, 0,33lb of grated cheese, 1 bag of yeast powder, 2 pinches of caraway, some butter for the tin cake, 0,6 cup of milk.

■ Preheat the oven at 374°.

■ Peel carrots and to cut them in little pieces. Cook 5 minutes in a pan of boiling salted water.

■ Add the caraway

■ Mix the flour, yeast, eggs, oil and milk. Mix well and add the surimi, the carrots, cheese and caraway.

■ Put the mix in the buttered tin cake. Put in the oven during 45 minutes.

