

Orange Parsnip Cake with Cocoa Hazelnut Crumb Topping

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Cake

1 egg
1/2 cup orange juice
1 tablespoon orange rind
1/3 cup butter (softened)
1/2 cup sour cream
1 cup shredded parsnips
3/4 cup sugar
1/2 teaspoon salt (if unsalted butter)
1 teaspoon vanilla extract
1/4 teaspoon nutmeg or cinnamon
2 cups flour
3 teaspoon baking powder

With an electric mixer - cream the butter & sugar until fluffy. Then add the sour cream & egg. Continue beating and add the orange juice, orange rind and vanilla extract just until combined. Now with a wooden spoon stir in the flour, spice & baking powder. Finally stir in the shredded parsnips (the dough will be quite dense and a little stiff). Pour the dough into a square pyrex dish that has been buttered or sprayed. (see bottom picture on the left). Now make the crumb topping.

Crumb Topping

1/3 cup butter
1/4 cup cocoa
1/3 cup flour
1/3 cup sugar
1/2 cup hazelnuts (chopped)
1 teaspoon orange rind

Stir the cocoa, sugar & flour together. With a pastry cutter - cut the butter into the flour/cocoa mixture until it is crumbly and the "crumb" sizes are about the size of a dime. Stir in the orange rind & the hazelnuts. Now spread the crumb topping on top of the dough (see picture above on the right).

Bake in a preheated 350 degree oven for 40 to 45 minutes (or until a toothpick inserted comes out clean).

Allow to cool, serve & ENJOY!!

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