

Carrot Ring with Blueberry Swirl

Recipe By Rivky Kleiman



Cooking and Prep:  1
h 15 m

Serves:  15

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Rosh
Hashanah, Sukkot

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

Cuisines: Ashkenazi

This is an exceptionally moist carrot kugel with a surprise burst of flavor in the blueberry swirl. It presents beautifully, tastes delicious, and is so simple to put together.

Ingredients (11)

Main ingredients

- 3 4-oz. (28-g.) baby food jars of carrots, or 1 large carrot, peeled and shredded
- 4 eggs
- 3/4 cup sugar
- 3/4 cup oil

- 1 teaspoon salt
 - 2 cups flour
 - 1 teaspoon cinnamon
 - 1 teaspoon Haddar Baking Powder
 - 2 teaspoon baking soda
 - 2 teaspoon Gefen Vanilla Extract
 - 3/4 cup Gefen Blueberry Pie Filling
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Start Cooking

Prepare the Kugel

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius). Grease a standard size Bundt pan well.
2. Place all ingredients except for the pie filling into a large mixing bowl. Mix until well blended, and then pour into the Bundt pan.
3. Drop blueberry pie filling by the tablespoon all around the center of the carrot ring, then swirl with a knife. Alternatively, as seen in the picture, you can add cornstarch to the blueberry mixture and place it on top of the carrot mixture.
4. Bake for one hour.

Credits

Photography: Daniel Lailah

Food Styling: Amit Farber