

Cake Tin Carbonara



Preparation time:	80 mins
Serves:	6 people
User Rating:	★★★★☆

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Is it cake? Is it carbonara? Cake-onara?

Layers of pasta, creamy sauce, and crispy bacon create a delicious dining experience that turns the standard pasta on its head. A slice of carbonara, please! See how it's done below.



Ingredients

- Melted butter, for brushing
- 1 cup grated parmesan, extra for greasing
- 300g spaghetti (no. 5)
- 1 Tbsp olive oil
- 200g streaky bacon, chopped
- 3 cloves garlic, crushed
- 4 eggs
- 300ml thickened cream
- Chopped Italian parsley, to garnish

Method

1. Brush a 21cm springform pan with butter. Sprinkle extra parmesan over base and sides until coated. Place pan on an oven tray. Preheat oven to 180C fan forced.
2. Cook pasta in a pot of boiling salted water until tender, drain.
3. Meanwhile, heat oil in a large frying pan over a medium heat. Add bacon and cook for 5 minutes or until golden. Add garlic and stir for 2 minutes. Remove from heat.
4. Whisk eggs and cream in a large bowl. Season with salt and pepper. Add pasta, parmesan and bacon mixture. Stir until combined. Pour into prepared pan.
5. Bake covered with foil for 20 minutes. Uncover and bake for a further 35-40 minutes or until golden and set firmly.
6. Remove from oven and stand in pan for 15 minutes. Carefully remove pan. Use a metal spatula to loosen base then transfer to a serving plate. Brush with melted butter and sprinkle with parsley. Cut into wedges and serve.

Notes

- Serve with salad leaves and balsamic dressing.
- Store remaining carbonara in containers in the fridge up to 3 days. Heat covered in the microwave.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Vitamin D
200g	2590kJ 619kcal	30.2g	38.4g	20.4g	37.3g	1.7g	1120mg	2.7µg

All nutrition values are per serve.