GRAIN-FREE CARROT CAKE
with vegan cream cheese frosting

Makes 12+ servings
Time: 90 minutes

INGREDIENTS

For Cake:

2 1/2 cups almond flour/meal

1/4 cup coconut flour

1 tsp baking soda

1/4 tsp sea salt

1 Tbl ground cinnamon

1 1/2 tsp ground ginger

1/2 tsp ground nutmeg

1/4 tsp ground allspice

Up to 1/2 cup maple syrup

4 room temp eggs (or vegan flax 'eggs')

2/3 cup avocado oil or olive oil

1 Tbl vanilla extract or bean paste

1/8 tsp apple cider vinegar

1 cup shredded carrot

1/3 cup chopped toasted pecans

1/4 cup dried currants or 1/3 cup sultanas

1/3 cup unsweetened coconut flake

For Frosting, Room temperature ingredients:

One 8-oz tub Kitehill almond cream cheese

1/4 cup coconut cream

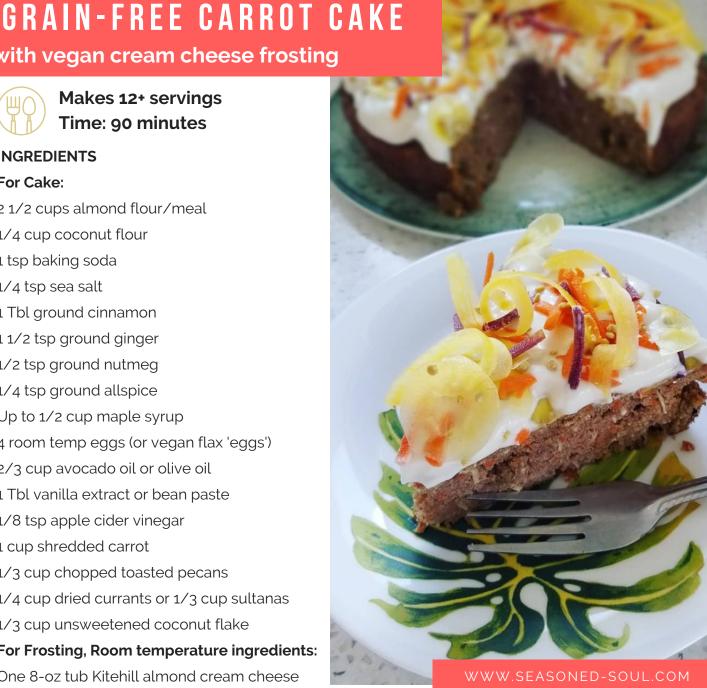Up to 1/2 cup powdered sugar or stevia to taste

1/2 tsp vanilla extract or paste

For Garnish:

Rainbow carrot ribbons, shavings, and/or bee pollen

METHOD

1. Preheat oven to 350 deg F. Spray a 9-in cake round &/or line with parchment paper.
2. In a medium bowl, whisk together dry ingredients.
3. In a separate bowl, whisk together wet ingredients. Stir in shredded carrot, currants or raisins, and coconut flake.
4. Pour wet mixture into dry. Fold until combined.
5. Pour batter into prepared pan. Batter will be thick. Spread + smooth with a spatula.

METHOD, CONT.

6. Bake 35 minutes or until an inserted skewer comes out clean, and bouncy to the touch. Cool on wire rack completely.
7. Meanwhile, whisk together frosting ingredients vigorously. Refrigerate 1 hour.
8. When cake is cool, release from pan and spread on frosting. Garnish with optional carrot ribbons and bee pollen.

> Keeps well refrigerated for up to 7 days.

TIP: MAKES GREAT MUFFINS, TOO! DECREASE BAKE TIME TO 25 MINUTES