



real food for real people

## Carrot Cake

This Carrot Cake is a moist and delicious cake. It is always a hit and it must be healthy because it has carrots in it, right?

This recipe is Gluten free and if you use an egg replacer it turns out almost just as well. Top it with a vegan cream cheese frosting and the cake become gluten free and vegan!

This recipe is for 1 x 13"x9" pan or you can make 24 cupcakes. You can also use smaller pans and divide it up.

Ingredients	Metric	Imperial
<b>Cake</b>		
Sugar	375 mL	1 1/2 Cup
Eggs	4 ea	4 ea
Oil (canola or whatever you want)	375 mL	1 1/2 Cup
Gluten Free baking mix (1:1 flour replacement)	500 mL	2 Cup
Baking Soda	10 mL	2 tsp
Baking Powder	10 mL	2 tsp
Cinnamon Powder	20 mL	4 tsp
Salt	5 mL	1 tsp
Vanilla Extract	15 mL	1 Tbsp
Carrots (Grated or processed in food processor)	750 mL	3 Cup
<b>Cream Cheese Icing</b>		
Butter, softened	60 mL	1/4 Cup
Cream Cheese, softened	125 gr	4 oz
Vanilla Extract	5 mL	1 tsp
Icing Sugar	625 mL	2 1/2 Cup

**Directions:**

Preheat oven to 350° F / 176° C

Lightly grease the pan for easy removal (cooking spray is fine).

Use paper lining cups if making cupcakes.

- Grate the carrots (or process in the bottom of food processor until they are a gooey pulp).
- Mix the sugar and eggs in a large mixing bowl with an electric beater or stand mixer.
- Add oil and vanilla and beat just until smooth.
- In a separate bowl combine gluten-free flour mix, baking soda, baking powder, cinnamon and salt.
- Add the dry ingredients to the wet ingredients and beat until blended.
- Stir in carrots.
- Pour the batter into prepared pans.
- Bake in preheated oven for 45-55 minutes or until a toothpick inserted into the middle of the cake comes out clean. For muffins, reduce baking time to 30-35 minutes or until they pass the toothpick test.
- Cool on a wire rack.

**To make frosting:**

- Place butter, cream cheese and vanilla in a large mixing bowl and beat until smooth.
- Slowly add powdered sugar and beat until smooth and creamy.

When cake is cool frost.