

Carrot Cake with Cream Cheese Frosting

GLUTEN-FREE + VEGAN



Tested and Approved by 86lemons.com

<http://86lemons.com/carrot-cake>

Adapted from Original Recipe Source:

The Wannabe Chef

<http://www.thewannabechef.net/2012/04/09/gluten-free-carrot-cake-with-cream-cheese-frosting/>

YIELDS: 8 servings

STEP 1:

Preheat oven to 375°F. Lightly oil a 9" round cake pan. Set cream cheese on counter if you haven't already done so (to make sure it's at room temp when you need it). Peel and shred carrots if you haven't yet done so. In a small dish, mix together Ener-G Egg Replacer and warm water until thoroughly combined; set aside.

STEP 2:

In a large bowl, combine carrots, raisins, walnuts, shredded coconut, almond flour, sugar, baking powder, salt and cinnamon, allspice and nutmeg.

STEP 3:

Add in maple syrup, egg replacer mixture and coconut oil until batter is even. Pour batter into prepared pan and spread out evenly. Bake for 40-50 minutes until the center has cooked through (toothpick comes out clean). Cake should be golden brown.

STEP 4:

Remove cake from the oven and let cool completely before frosting.

STEP 5:

To make the frosting, sift powdered sugar into a bowl with cream cheese. Add vanilla and one teaspoon of non-dairy milk; beat until smooth and creamy. If frosting is too thick, add ½ tsp of milk at a time until desired consistency is reached. Reserve ¼ cup of frosting for carrot decoration, if desired. Spread remaining frosting on top and around the sides of the cake. Garnish sides and edge with extra nuts if desired. Using reserved frosting and food coloring, add carrot decoration in center of cake if desired.

INGREDIENTS:

- 2 Tbsp Ener-G Egg Replacer
- ½ cup warm water
- 1 cup shredded carrots
- ½ cup raisins
- ½ cup chopped walnuts (or any other nut)
+ 1½ additional cups for decorating, if desired
- ½ cup shredded coconut
- 1½ cups almond flour (packed)
- ½ cup evaporated cane sugar
- ½ tsp baking powder
- ½ tsp salt
- 1 tsp cinnamon
- ⅛ tsp allspice (optional)
- 1 tsp freshly ground nutmeg (optional)
- ½ cup maple syrup
- 4 Tbsp coconut oil, melted
- 8 oz vegan/gf cream cheese, room temperature
- 4 cups vegan powdered sugar
- 1 teaspoon vanilla extract
- 1-2 tsp non-dairy milk