



CARROT CAKE



INGREDIENTS

- 2 cups all purpose flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 2 tsp ground cinnamon
- 1 tsp ground nutmeg
- 2 & 1/3 cups grated carrot
- 1 & 1/2 cups brown sugar
- 2 flax eggs
- 1/2 cup extra virgin olive oil
- 1 tsp vanilla extract
- 1 tbsp. apple cider vinegar
- 1 cup of chopped walnuts (optional)

FOR THE VEGAN "CREAM CHEESE" FROSTING

- 8 cups powdered (confectioners) sugar
- 1 & 1/2 cups vegan butter
- 3 tablespoons of non-dairy milk (such as almond milk)
- 1 tbsp. apple cider vinegar
- 2 tsps. vanilla extract
- 1 tsp lemon juice

PREP TIME: 30MINS

COOK TIME: 30-35MINS

TOTAL TIME: 1HR 5MINS

DIRECTIONS

1. Preheat oven to 350 degrees F. Grease the inside of two 9-inch cake pans and line with parchment paper
2. Sift the flour, baking powder, baking soda, cinnamon, nutmeg and salt into a mixing bowl
3. Add the grated carrot and brown sugar
4. Prepare the flax eggs by mixing 2 tablespoons flaxseed meal with 6 tablespoons water and set aside to combine
5. Add the oil, vanilla and apple cider vinegar to the mixing bowl
6. Add the flax eggs to the mixing bowl
7. Add chopped walnuts if using
8. Mix everything together. The mixture should be wet. If it is too dry add a couple of tablespoons of non-dairy milk
9. Divide the mixture into the two 9-inch prepared pans. Bake for 30-35 minutes or until a toothpick inserted into the centre of the cake comes out clean
10. Let the cakes cool completely on a wire rack
11. While the cakes are cooling, prepare your vegan "cream cheese" frosting. Add the powdered sugar, vegan butter, non-dairy milk, apple cider vinegar, vanilla extract and lemon juice to a bowl or electric mixing bowl
12. Start mixing. If your frosting is too thin, add more powdered sugar. If your frosting is too thick then add in more lemon juice a drop at a time
13. Once your cakes have completely cooled add frosting to the top of one of the layers. Add the other layer on top and frost the top and sides of the cake
14. Sprinkle crushed walnuts on the top of the cake and serve!