

CLASSIC CARROT CAKE

(The Gluten-Free Almond Flour Cookbook)

3 cups blanched almond flour
2 tsp. sea salt
1 tsp. baking soda
1 Tbsp. ground cinnamon
1 tsp. ground nutmeg
1/4 c. grapeseed oil (I used canola)
1/2 cup agave nectar
5 large eggs
3 cups grated carrots
1 cup raisins (I like golden raisins)
1 cup walnuts, coarsely chopped (I used pecans)

Preheat the oven to 375F. Grease two 9-inch cake pans with oil, line with parchment paper, and dust with almond flour.

In a large bowl, combine the almond flour, salt, baking soda, cinnamon, and nutmeg. In a medium bowl, whisk together the oil, agave nectar, and eggs. Stir the wet ingredients into the almond flour mixture until thoroughly combined. Fold in the carrots, raisins, and walnuts. Scoop the batter into the prepared cake pans.

Bake for 30-35 minutes, until a toothpick inserted into the center of the cake comes out clean. Let the cakes cool in the pans for 1 hour, then serve.

Note: I topped this cake with a low-sugar, cream-cheese/whipped cream icing (recipe follows). You could use your favorite cream-cheese icing recipe. Elana suggests using her Creamy Coconut Frosting which is also dairy free.

WHIPPED CREAM/CREAM CHEESE FROSTING

(Heather)

8 oz. cream cheese, softened
1 1/2 cups heavy whipping cream
1 cup confectioners' sugar
zest of 1 lime or 1 orange (your preference)

Beat the softened cream cheese until smooth. Add the cream, sugar and zest. Continue beating until icing is thickened. Add more sugar if desired.

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