



Orly's Gluten Free Carrot Cake

Ingredients

$\frac{3}{4}$ pound (340g) raw carrots

2 cups (260g) Sydney Blend

1 tsp baking soda

1 $\frac{1}{2}$ tsp baking powder

$\frac{1}{2}$ tsp salt

1 $\frac{1}{2}$ tsp cinnamon

4 eggs

1 $\frac{1}{2}$ cups (300g) granulated sugar

1 cup (240 ml) canola/vegetable oil

2 tsp vanilla extract

Cream Cheese Frosting:

$\frac{1}{4}$ cup (57g) unsalted butter, softened

8 ounces (227g) cream cheese, softened

2 cups (230g) confectioners sugar

1 tsp vanilla extract

Directions:

Heat: Preheat oven to 350° F. Grease 2x 9" spring form pans and line the bottoms with a circle of parchment paper.

Mix: Peel and finely grate the carrots. In a separate bowl, mix together the Sydney Blend, baking powder, baking soda, salt and cinnamon. In the bowl of your electric mixer with the paddle attachment, mix the eggs and sugar together until light in color. Add the oil steadily and then vanilla. Add the flour mixture to the bowl and beat until all ingredients are incorporated. Fold in the grated carrots with a rubber spatula. Evenly divide the batter into the 2x prepared pans.

Bake: 35-40 min or until a toothpick inserted into the center comes out clean. Remove from oven and let cool on a wire rack before frosting.

Assemble: place one cake layer onto your serving plate. Spread with about half the frosting. Gently place the other cake onto the frosting and spread the rest of the frosting over the top of the cake. If desired, garnish with crushed walnuts on the top and sides of the cake.

Frosting: In an electric mixer, or with a hand mixer, cream the cream cheese and butter until smooth and well blended. Add the vanilla extract. With the mixer on low speed, gradually beat in the sugar. Scrape down the sides of the bowl. Beat on high speed until frosting is light and fluffy (about 3-4 minutes).