

Jane Ure's Gluten-Free Carrot Cake

INGREDIENTS

Cake:

2 ½ cups Bob's Red Mill 1-for-1 gluten free flour blend or America's Test Kitchen blend
1 tsp cinnamon
1 tsp salt
1 tsp baking soda
2 cups sugar
3 eggs, beaten
1 cup oil
13 ½ oz crushed pineapple
2 cups grated carrots
1 cup chopped walnuts
2 tsp vanilla

Frosting:

4 TBSP butter, melted
8 oz cream cheese, softened
2 cups + 2 TBSP powdered sugar, sifted
2 tsp vanilla

½ cup chopped walnuts (optional)

PREPARATION

- Mix all cake ingredients together and pour into 13" X 9" baking pan.
- Bake at 350° for 50 minutes or until toothpick comes out clean.
- For icing, blend all ingredients until smooth.
- Ice cake once cooled, and top with walnuts if desired.