



Grain-Free Carrot Cake

Gluten-Free, Grain-Free, Nut-Free, Dairy-Free

Ingredients

- 360 grams [Otto's Naturals – Cassava Flour](#) (3 cups, well-sifted before measuring)
- 2 cups organic cane sugar
- 2 teaspoons [Otto's Naturals Grain-Free Baking Powder](#)
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 1/2 cups avocado oil
- 3 large eggs
- 2 cups finely grated carrots
- 1 cup crushed pineapple, well drained
- 1 teaspoon vanilla extract

- Your favorite frosting recipe! We recommend cream cheese icing!

Instructions

1. Preheat oven to 325°F.
2. Sift together cassava flour, sugar, baking powder, baking soda and salt.
3. In a separate bowl beat eggs slightly and add oil. Beat together.
4. To the egg and oil mixture, add carrots, pineapple, and vanilla mix well.
5. Gradually add sifted dry ingredients to egg and oil mixture, stirring well after each addition.
6. Pour into greased and floured 10-inch tube pan (or two 9-inch layer pans or one 9x12-inch sheet cake pan or as cupcakes). Bake until toothpick inserted in middle comes out clean.
 - Tube pan: 1 hour
 - Two layer pans: 35 minutes
 - Sheet cake pan: 45 minute
 - 24 cupcakes: 25-30 minutes

Icing Instructions

1. Spread your favorite icing on cake once it is cooled completely.