

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.

o 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.