

CARROT CAKE GLUTEN FREE

**BAKE: 400° for 10 minutes
350° for 30-35 minutes**

INGREDIENTS:

**2 cups gluten free flour
2 tsp cinnamon
2 tsp baking soda
1½ tsp sea salt or celtic salt
1 1/3 cup organic cane sugar
2/3 cup organic coconut sugar
1 1/3 cup organic coconut oil
Chia Seeds (3 tbs chia seeds and 9 tbs water = 3
eggs)
1 tsp vanilla
1 pound carrots, grated**

**PREPARE TO BAKE: Heat the oven to 400°.
Grease 2 9-inch round cake pans, line the bottoms
with greased parchment paper rounds, then
sprinkle a little gluten-free flour on the bottom
and sides.**

DIRECTIONS:

Combine the dry ingredients.

In separate bowl add the sugars. Slowly add the melted coconut oil. When the sugar and oil are creamy, add the chia seeds. Mix until fluffy then add the vanilla. Add the dry ingredients a bit at a time. When all the flour has disappeared into the batter, add the grated carrots. Mix until everything is fully incorporated.

Divide the cake batter evenly between the two prepared pans. Smooth out the tops. Bake for 10 minutes at 400°, lower the heat to 350°, and bake the cakes until a toothpick inserted into the center comes out clean, another 30 to 35 minutes.

COCONUT-TAHINI FROSTING

INGREDIENTS:

½ cup organic coconut oil

2 tbs tahini

2 tsp lemon juice

2 tbs coconut milk

2 ¾ cups powdered sugar (start with 2 cups – add more if desired)

Melt the coconut oil then pour it into a bowl. Add the tahini, lemon juice, coconut milk and powdered sugar. Mix until thick and creamy. Let the frosting sit for a few moments in the bowl before spreading on the cakes.

