



# VEGAN CARROT CAKE

YIELDS: TWO 7" ROUND CAKES

If walnuts are a no no, try substituting shredded coconut instead and top the cake with toasted coconut chips. Or for a more grown up version of the cake soak the raisins in a couple of tablespoons of rum overnight. Omit the lemon juice, lemon zest and apple cider vinegar from the frosting and substitute with fresh orange juice, zest and a splash of orange liqueur, like Grand Marnier.



## Ingredients

### CAKE

- 75g cane sugar
- 150g brown sugar
- 70g neutral tasting oil (we used sunflower)
- 95g non-dairy yogurt
- 20g flax meal
- 8g vanilla extract
- 100g non-dairy milk
- 20g apple cider vinegar
- 300g (approx 3c) grated carrots
- 330g Anita's All Purpose White Spelt Flour
- 5g baking powder
- 5g baking soda
- 5g salt
- 6g cinnamon
- 6g pumpkin spice
- 120g raisins
- 100g walnuts, chopped

### FROSTING

- 600g icing sugar, sifted
- 55g non-dairy butter (we used Nuts for Cheese)
- 3g vanilla extract
- 5g apple cider vinegar
- zest 1 lemon
- 30g approx. lemon juice

## Instructions

### CAKE

1. Pre-heat oven to 350F. Grease and line the bottom of two 7" round cake pans with parchment.
2. In a large bowl add cane sugar, brown sugar, oil, non-dairy yogurt, flax meal, vanilla, vinegar, and grated carrots together.
3. In another bowl sift together flour, baking powder, baking soda, salt, cinnamon, and pumpkin spice together. Fold in wet mixture + raisins and walnuts until fully incorporated.
4. Divide batter equally between the lined pans and bake for 20 to 30 mins. Insert a toothpick into the center of both cakes to check if they are done. The toothpicks should come out clean when done.



5. Allow to cool in the pans for 30mins before gently removing from pan and setting onto a wire cooling rack until fully cooled.
6. While cooling make the frosting.

### **FROSTING**

1. Beat non-dairy butter in stand mixer with balloon whisk until soft and fluffy. Add icing sugar gradually to desired thickness. Add vanilla, lemon zest, + apple cider vinegar and half of the lemon juice. Beat until mixture becomes smooth and soft Add more lemon juice if needed. Frosting should be thick enough to spread and/or pipe.

### **ASSEMBLY & DECORATION**

1. Place one of the cakes on a cake plate/stand, top side down. If you want to pipe decorations on the top of the cake spread 1/3 of the frosting in the middle. If no piping is needed, use 1/2 of the frosting in the middle.
2. Place second cake, bottom side down, onto the first cake. Decorate the top of the cake by spreading over the remaining frosting and tip with more chopped walnuts if desired.