

## CARROT CAKE WITH CREAM CHEESE ICING

*From the kitchen of Jane Dewhurst*

Gluten Free | Serves 6-8

1. Preheat the oven to 350 degrees.

2 eggs, beaten  
2 cups sugar  
 $\frac{3}{4}$  cups sunflower oil  
2 tsp vanilla

2. Beat the above ingredients together well.

2 cups flour/gluten free option: 2 parts brown rice flour to 1 part tapioca starch  
2 tsp baking soda  
2 tsp cinnamon  
 $\frac{3}{4}$  tsp salt  
(1 tsp) (gluten free option: xanthan gum)

3. Separately, sift above dry ingredients together.

$\frac{3}{4}$  cup buttermilk

4. In 3 parts, add dry ingredients to wet ingredients, alternating with  $\frac{3}{4}$  cup buttermilk.

1 cup coconut, grated (optional)  
2 cups carrots, grated  
1 cup pecans/walnuts, toasted, chopped  
1 small can pineapple, crushed (not segmented), drained

5. Add above 4 items to batter.

6. Bake 55 minutes in a greased, floured 9x12" pan. Cake is fairly moist when tested.

7. If desired, top with cream cheese icing.

2 tbsp butter  
2 pkgs cream cheese/Tofutti Better Than Cream Cheese, room temperature

8. Whip in a stand or hand mixer until very light and fluffy—approximately 5 minutes.

2 tsp vanilla  
2 cups icing sugar

9. Add vanilla then continue to whip while gradually sifting in the icing sugar.