



Gluten Free Carrot Cake

Gluten-Free, Grain-Free, Nut-Free

Ingredients

- 360 oz. **Otto's Naturals – Cassava Flour**
- 2 cups organic cane sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 ½ cups avocado oil
- 3 large eggs
- 2 cups finely grated carrots
- 1 cup crushed pineapple, well drained
- 1 teaspoon vanilla

Icing Ingredients

- 1 – 8 ounce package cream cheese, room temperature
- 1 stick butter, room temperature
- 5 ½ cups powdered confectioners' sugar
- 2 teaspoons vanilla

Instructions

1. Preheat oven to 325 degrees Fahrenheit.
2. Sift together **Otto's Naturals – 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" tub pan or two 9" layer pans or 9" x 12" sheet cake pan. Bake until toothpick inserted in middle comes out clean (Tube pan for 1 hour)(Layer pans for 35 minutes)(Cake pan for 45 minutes).

Icing Instructions

1. Beat together cream cheese and butter until smooth.
2. Gradually add confectioners' sugar and beat together. Add vanilla. Beat until frosting is smooth.
3. Spread on cake once it is cooled.