

Carrot Cake



Ready in 30 minutes + 2 hours chill time

Serves 2

Ingredients

Cake

- 1 oz Carrot Crystals (1 cup)
- 1.3 oz Apple Crystals (½ cup)
- 1 cup apricots
- 6 small, soft dates, pitted
- 1 cup coconut shreds
- 1 teaspoon cinnamon
- ½ inch ginger root
- ½ teaspoon nutmeg
- ½ teaspoon cardamom
- ½ teaspoon mandarin peel
- ¾ cups water

Frosting

- 7 oz unsalted vegan cream cheese
- 0.6 oz Mango Crystals
- 1 tablespoon nut mylk

Preparation

1. In a food processor, mix all the cake ingredients together, except for coconut shreds.
2. Add coconut and blend more.
3. Transfer to a parchment paper lined 5.5"x5.5" pan and put into the fridge.
4. Whip the frosting ingredients with a hand mixer.
5. Spread frosting while the cake is still in the pan.
6. Let set in the fridge for 2 hours min.