

ONE BOWL CARROT CAKE

5 large eggs (65-70g)
1 cup butter, melted
½ cup natvia sweetener
2 tsp vanilla essence
4 medium carrots, grated
½ cup walnuts, chopped
⅔ cup shredded coconut
2 cups almond meal flour
1 tblsp coconut flour
2 tsp baking powder
1 tblsp mixed spice

Preheat oven to 180°C and grease and line 20cm round cake tin with non-stick baking paper.

1. Place eggs in a large bowl and whisk together then stir in melted butter, natvia and vanilla.
2. Add all other ingredients and combine well with large spoon.
3. Pour into cake tin and bake for 50 minutes or until a skewer inserted into centre of cake comes out clean.
4. Once cool, spread with zesty cream cheese icing and sprinkle top with extra chopped walnuts.

** Zesty Cream Cheese Icing full recipe available on website

Recipe courtesy of Simply Swap Foods – specialists in everything low-carb/sugar-free

www.simplyswapfoods.com.au

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