Carrot Cake

300g carrots, grated

¾ cup coconut sugar.

Stir coconut sugar into the grated carrot and leave to sit for approximately 1 hour at room temp.

Pre-heat oven to 180C

Add to carrot and coconut sugar mix:

1 [Vanilla Bliss DIY dry mix](#)

1 cup of extra fine desiccated coconut

2 rounded tsp baking powder

2 tsp cinnamon

½ tsp ground cloves

1 tsp baking soda

1 tsp mixed spice

½ tsp Himalayan salt

2 T Psyillium husk

5 eggs

½ cup light olive oil

Pour into a lined round cake pan.

Cook for 35-40 mins or until a skewer comes out cleanly.

Once cool ice with [I Am Vital Coconut Icing](#) made up as a butter cream.