



Gluten free carrot cake

15'
Hands on

30 minutes'
Hands off

55'
Cook Time

8-10
Portion(s)

1
Difficulty



Ingredients

- 140 g butter, at room temperature
- 200 g granulated sugar
- 250 g carrots, grated
- 140 g cranberries
- 2 eggs
- 200 g all-purpose flour, gluten free
- 1 teaspoon(s) cinnamon
- 1 teaspoon(s) baking powder, gluten-free
- 50 g peanuts, lightly beaten in blender

For frosting

- 75 g butter, at room temperature
- 175 g honey
- 3 teaspoon(s) cinnamon, + extra for sprinkling

Διατροφικός πίνακας

Nutrition information per portion

391 Calories (kcal)	18.1 Total Fat (g)	9.9 Saturated Fat (g)	53.0 Total Carbs (g)
20%	26%	49%	20%
38.5 Sugars (g)	3.4 Protein (g)	2.5 Fibre (g)	0.3 Sodium (g)
43%	7%	10%	4%

Method

- Preheat oven to 180* C (350* F) Fan.
- In a mixers bowl, add the butter and sugar. Beat with the paddle attachment until light and fluffy.
- Add the grated carrots and raisins and continue to beat.
- Add the eggs, one at a time, waiting for each egg to get completely incorporated in the mixture before adding the next. Beat for 2 minutes and remove mixing bowl from mixer.
- Add the flour, cinnamon, baking powder and peanuts (or walnuts). Mix with a wooden spoon until all of the ingredients are completely combined.
- Grease and flour a cake pan. Pour the batter in the pan.
- Bake for 50-55 minutes.
- Remove from oven and allow to cool for 15 minutes while still in the cake pan. Turn out cake onto a wire rack. Allow to rest for 10 minutes.

For the frosting:

- Beat the butter, honey and cinnamon powder in a mixer, using the paddle attachment. Beat until light and fluffy.
- Spread the frosting on the carrot cake.
- Sprinkle with cinnamon powder.