

Ingredients :

Gluten-Free Carrot Cake

- 1 1/4 cup quinoa flour
- 1 tsp. baking powder (gluten-free)
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 2 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1/4 tsp. cloves
- 1/2 cup sugar
- 2 large eggs
- 2 tbsp. molasses
- 1/2 cup pumpkin purée
- 1/3 cup vegetable oil, such as grapeseed or peanut
- 2 tsp. vanilla
- 1 1/2 cups shredded carrot
- 1/2 cup chocolate chips (optional)
- 1/2 cup chopped raisins (optional)
- 1/2 cup finely chopped walnuts (optional)
- Toasted coconut, for garnishing (optional)



Whipped Coconut Topping

- 1 (15 ounce) can coconut milk or coconut cream
- Icing sugar, to taste

Instructions :

Preheat oven to 350 degrees F. Grease 8-inch x 8-inch square cake pan and line bottom with parchment paper.

To one bowl, add quinoa flour, baking powder, baking soda, salt, cinnamon, nutmeg and cloves. Whisk to combine.

In Bosch mixer, beat together sugar and eggs until light and fluffy and pale yellow in color. Beat in molasses until light and fluffy. Beat in pumpkin purée and vanilla until incorporated. Then beat in oil until light and fluffy. Stir in flour mixture. Gently stir in carrots, raisins and walnuts making sure not to over mix. Scrape into prepared pan.

Bake in middle of oven, until cake springs back when touched and cake tester comes out clean, about 25 to 30 minutes.

Let cake cool in pan on rack, about 10 minutes. Invert on cooling rack and cool completely.

Cut and serve with dollop of Whipped Coconut Topping and toasted coconut.

Whipped Coconut Topping

Chill can of coconut milk or cream in fridge until well chilled for 4 to 6 hours or overnight. (Note: do not use low-fat coconut milk and some coconut milks have certain stabilizers in them and the coconut cream will not solidify as well.)

Open the can of coconut milk. There should be a firm, hardened layer on top. Carefully spoon out just the solidified layer into a bowl, reserve the liquid for other uses.

With the Bosch Mixer and Wire Whips, beat until light and fluffy. Sweeten with icing sugar, to taste.

Variation

Instead of the Whipped Coconut Topping, use Cream Cheese Frosting: With Bosch Mixer and Wire Whips, whip 8 ounces cream cheese and 3 tbsp. soft butter until fluffy and smooth. Add 1 cup icing sugar, 1/2 tsp. vanilla and pinch of salt. Beat until smooth.

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