

## Carrot Cake



## Ingredients

- 200g grated carrots
- 3 eggs
- I teaspoon of cinnamon
- 300g rice flour
- 3 tsps of baking powder

## Icing Ideas

Greek yogurt Low fat cream cheese Mashed potato Peanut butter



## Method

- 1. Preheat oven to 175 degrees (Gas mark 3)
- 2. Lightly grease a cake tin or line a tin with a liner
- 3. In a large bowl combine the carrots and eggs until well mixed
- 4. In a smaller bowl combine the flour and cinnamon
- 5. Gradually pour and mix as you go the dry ingredients into the carrot mixture
- 6. Mix well until a doughy consistency is formed
- 7. Spoon into the cake tin, bake for 25-30 minutes
- 9. Once cooked place on a wire rack to cool
- 10. Once fully cooled spoon cottage cheese on top for icing.







