



## Carrot Cake

### Ingredients

2 cups of coconut sugar, sifted

4 eggs

1 cup rice bran oil

2 cups gluten free self-raising flour

2 tsp bicarb soda

1 tsp salt

2 tsp cinnamon

3 cups grated carrot

1 ½ cups chopped walnuts



### Method

Preheat the oven to 180°C and grease/line a large springform cake pan.

Blend sugar and eggs with an electric mixer until creamy.

Add the oil and stir with wooden spoon. Fold in the flour, salt, bicarb and cinnamon.

Stir in the carrot and walnuts.

Pour into the cake pan and bake for one hour.