

# Carrot Cake

SOI CULINARY TEAM

## Ingredients

see notes for vegan/GF adaptations

- 300 ml canola oil (1.25 cups)
- 4 eggs\*
- 300 grams brown sugar (1.5 cups + 1 Tbl)
- touch of vanilla & cinnamon to taste
- 260 grams flour \*\* (2 cups + 1 Tbl)
- 15 grams baking powder (1 Tbl + 1 tsp)
- 5 grams salt (1 tsp)
- 300 grams peeled and grated carrots (3 cups)
- 100 grams raisins (2/3 cup)

## Directions

1. Mix together canola oil, eggs, brown sugar, vanilla, and cinnamon.
2. Add flour, baking powder, and salt, and mix lightly
3. Fold in grated carrot and raisins
4. Transfer mixture to a greased baking tray & cover with parchment paper
5. Bake at 170 C for approximately 45 minutes (325 F)

## Notes

\*For vegan: replace eggs with egg substitute/replacer

\*\*For GF: replace flour with GF and/or almond flour

Soaking raisins in hot water prior to adding to batter will plump them up!



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