

CARROT CAKE

Ingredients:

3 cups almond flour

2 teaspoons Himalayan salt

1 teaspoon baking soda

1 tablespoon cinnamon

1 teaspoon nutmeg

5 eggs

½ cup organic honey

¼ cup macadamia oil

CARROT CAKE

3 cups carrots, grated

1 cup raisins

1 cup walnuts

cream cheese

Method:

In a large bowl, combine almond flour, salt , baking soda, cinnamon and nutmeg

In a separate bowl, mix together eggs, honey and oil

Stir carrots, raisins and walnuts into wet ingredients

Stir wet ingredients into dry

Place batter into 2 well-greased, round 23cm cake pans

Bake at 160 degrees C for 35 minutes

Cool and spread with cream cheese