

Gluten-Free Carrot Cake

Cake Batter

- 2 Cups Sugar
- 4 Eggs
- 1 ½ Cups Light Olive Oil Or Your Favourite Vegetable Oil
- 2 Cups Of All-Purpose Gluten-Free Flour. My Favourite Is [Edmonds Plain Flour Gluten Free](#)
- 1 ¾ Teaspoons Baking Soda
- 2 Teaspoons Baking Powder
- 2 Teaspoons Cinnamon
- 1 Teaspoon Salt
- 2 Teaspoons Vanilla Extract
- 1 Cup Chopped Nuts (I Swap This For ½ Cup Coconut And ½ Cup Shredded Coconut)
- 3 Cups Freshly Grated Carrots

Cream Cheese Icing

- 4 Tablespoons Butter - For Dairy-Free Use [Naturli Block Organic Vegan Butter](#)
- 85 Grams Cream Cheese - For Dairy-Free Use [Bio Cream Cheese Dairy Free](#)
- 1 Teaspoon Vanilla Extract
- 2 ½ Cups Icing Sugar

Directions

- Preheat oven to 180°C
- Grease and line two 22cm cake pans, one 25cm pan, or 36 muffin cups.
- Cream sugar and eggs in a large mixing bowl with an electric beater or stand mixer.
- Add the oil and vanilla and beat until smooth.
- In a separate bowl combine gluten-free flour, baking soda, baking powder, cinnamon and salt. Whisk to combine.
- Add the dry ingredients to the wet ingredients and beat until blended.
- Stir in the grated carrots and nuts (or coconut).
- Pour the batter into prepared pans.
- Bake in the preheated oven for 45-55 minutes or until a toothpick inserted into the middle of the cake comes out clean. For muffins, reduce baking time to 30-35 minutes. Cool on a wire rack.

Cream Cheese Icing

- Place butter, cream cheese and vanilla in a large mixing bowl and beat on high until smooth. Add icing sugar and beat until smooth and creamy.
- Ice the cake when it is cold.