

Paleo Chocolate Carrot Cake Recipe

The Ingredients:

- 1 cup coconut flour
- 3/4 cup maple syrup
- 1/2 cup of coconut oil
- 4 eggs (at room temperature)
- 1 tsp Cinnamon
- 1/2 tsp Organic Ginger
- 1/2 teaspoon Sea Salt
- 1 teaspoon Baking Soda
- 1/2 cup Cocoa Powder
- 2 cups shredded carrots (about 4 carrots)

Chocolate Coconut Cream Frosting:

- 1 cup of full-fat coconut cream
- 1/4 cup of Cocoa Powder
- 1 tablespoon of maple syrup
- pinch of salt
- Whip until well-incorporated and light

Instructions:

- 1.) Combine Dry ingredients in separate bowl.
- 2.) Combine Wet ingredients in separate bowl.
- 3.) Mix wet ingredients into dry ingredients. Incorporate well, but do not over stir.
- 4.) Add shredded carrots and mix thoroughly.
- 5.) Oil a 11" x 7" baking pan. Scoop batter into oiled pan,
- 6.) Bake for 350°F 40-50 minutes.
- 7.) Once cooled, top with frosting.

***Cake can freeze for up to 2 to 3 weeks.**

Serving: 8-10 servings

ENJOY!

