



# GLUTEN-FREE CARROT CAKE

## INGREDIENTS

- 3/4 cup canola oil
- 1 tsp vanilla essence
- 1 1/2 cups carrot grated
- 1/2 cup walnuts chopped
- 1 1/2 tsp gluten-free baking powder
- 3/4 cup sugar
- 2 eggs
- 1/2 cup sultanas
- 1 cup gluten-free self-raising flour
- 1/2 tsp ground cinnamon

### ICING

- 2 tbs light cream cheese
- 1/2 tsp vanilla essence
- 2 tsp margarine
- 3/4 cup gluten-free icing sugar



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## DIRECTIONS

1. Place oil, sugar and vanilla into a bowl. Beat with an electric mixer until well combined.
2. Add eggs and continue to beat until light and creamy.
3. Stir through carrot, sultanas and walnuts.
4. Sift flour, baking powder and cinnamon into mixture and mix well.
5. Spoon mixture into a lightly greased and lined 21 cm ring tin. Bake in a moderate oven for 50-55 minutes or until a skewer inserted into the cake comes out clean.
6. Stand for 5 minutes before turning out onto a wire rack to cool.
7. To make the icing, beat cream cheese, margarine and extra vanilla together in a bowl. Add icing sugar and mix well.
8. Spread icing over cake.

**SERVES:** 12

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