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Gluten Free Carrot Cake (oat)

Ingredients:

<i>2 cups All Purpose Baking Mix</i>	<i>3 large eggs-room temperature</i>
<i>2 teaspoons baking soda</i>	<i>2 cups granulated sugar</i>
<i>2 teaspoons ground cinnamon</i>	<i>1/4 cup vegetable or olive oil</i>
<i>1/4 teaspoon ground nutmeg</i>	<i>3/4 cup buttermilk-room temperature</i>
<i>1 tiny pinch of ground cloves</i>	<i>2 teaspoons vanilla extract</i>

2 cups of finely grated carrot- Food process once with a grater attachment and then a second time for finely grated carrot.
1 can (8 ounce) crushed pineapple, drained very well
1/2 cup flaked coconut.
1 cup chopped toasted walnuts (optional) Toast nuts in a 350° F oven for 5-7 minutes, cool and chop before adding to the cake

Instructions

Line rectangle cake pans with parchment paper and lightly grease/spray. Or Spray fluted cake pan - Set aside.

Stir together baking mix, baking soda, cinnamon, nutmeg and tiny pinch of ground cloves. Set aside.

In a large bowl, with an electric mixer, combine the eggs, sugar, oil, buttermilk and vanilla, mixing together until combined - with no oily puddles. Slowly add the flour mixture, stopping to scrape down the bowl. Mix cake batter just until flour mixture is incorporated.

Fold in the grated carrot, pineapple, coconut and chopped nuts if using.

Pour batter into prepared cake pan. Bake at 350° F for 60-70 minutes (rectangle pan), or until a toothpick comes out clean from the center of the cakes.

Let cake rest on wire rack for 10 minutes. Then remove cake from the very warm pans after 10 minutes AND remove and discard the parchment paper. Let cool.

Once cakes are at room temperature, spread the frosting between the cake layers, on the sides and top of cake. This is not the final coat, this is only the crumb-coat.

Chill cake in the refrigerator for 30-60 minutes, then apply a final coating of the frosting. Nuts can be added to the sides for garnish.

Refrigerate cake overnight, up to 24 hours and then serve.

*** See our website for a Cream Cheese Frosting Recipe – or use your favorite recipe!*

***Montana Gluten Free Waffle Pancake Mix can be substituted for Montana Gluten Free All Purpose Baking Mix.*