

Carrot Cake

Recipe courtesy of [Breads From Anna®](#)



Ingredients

- 1 package [Breads From Anna Pumpkin Bread Mix \(18. Oz\)](#)
- 3 Whole eggs
- 1 1/4-cup oil (Canola, butter, coconut)-olive oil is not recommended
- 2 1/2 cups shredded carrots
- 1 tablespoon vanilla
- 1 tablespoon cinnamon
- 3/4 cup crushed pineapple (unsweetened) -do not drain juice
- 1/2 cup potato starch
- 3/4 cup golden raisins
- 1-cup chopped walnuts (optional)

*For a nut free option substitute chopped dates for walnuts.

Directions

1. Preheat oven to 350 degrees.
2. Blend all dry ingredients in a medium bowl, set aside.
3. Mix all wet ingredients in large bowl and cream on low speed.
4. Slowly dry ingredients and mix on low speed until well combined, approximately 2-3 minutes.
5. Pour batter into greased 9 x 13 baking pan.
6. Bake for 45- 60 minutes. Tooth pick check test. Insert a tooth pick into cake, if the toothpick comes out clean, your cake is finished baking.
7. Set cake pan on cooling rack to cool.

Cream Cheese Frosting

Ingredients

8 oz cream cheese (mock cream cheese works great!)
2 ½- 3 ½ cup powdered sugar (if using the Corn free powder sugar : add ½ - ¾ cup arrowroot starch or potato starch)
½ cup butter (Earth Balance or Coconut oil)
¼ cup strained crushed pineapple
1 tablespoon lemon juice
1 table spoon shortening

Directions

1. Cream until frosting is smooth. To thicken frosting: Add more powdered sugar (if you want it sweeter) or arrowroot or corn starch (this thicken without adding extra sweeten it)
2. Spread on to cool cake.
3. Sprinkle frosted caked with 1 ½ cups chopped nut and ½ cup finely shredded carrots (I like to blend them in with the nuts)

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