Grain-Free Chocolate Carrot Cake Recipe

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Servings: 8-10 servings (2 x 2 inch squares) or 24 mini muffin cake cups

Grain-free, Dairy-free, Natural-Sugar

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 powder
- 1/2 teaspoon Sea Salt
- 1 teaspoon Baking Soda
- 1/2 cup Cocoa Powder
- 2 cups shredded carrots (about 4 carrots)

Instructions

1.) Combine Dry ingredients in separate bowl.
2.) Combine Wet ingredients in separate bowl.
3.) Mix wet ingredients into dry ingredients, slowly folding in. Coconut flour absorbs very quickly. Incorporate well, but do not over stir.
4.) Add shredded carrots and mix thoroughly.
5.) Oil a 11" x 7" baking pan or a 24 cup mini muffin tin. Scoop (it will be dense and packable) batter into oiled pan or tin
6.) Bake for 350°F 30 minutes.
7.) Once cooled, top with frosting.

*Cake can freeze for up to 2 to 3 weeks