



Vegan Carrot Cake

Your friends and family may not equate Easter Sunday with vegan desserts, but they'll have a new appreciation for them if they try this awesome carrot cake. The recipe is very simple, and by using almond instead of dairy milk, you'll add a subtle twist to the flavor profile. Enjoy!

Ingredients

6 Medium sized carrots, grated
2 ½ cups self-rising flour
¼ tsp cloves
1/2 tsp cinnamon
¼ tsp nutmeg
1 1/3 cup white sugar
¼ cup brown sugar
¾ cup applesauce
½ cup vegetable oil
1 ¼ cup confectioner's sugar
3 tbsp almond milk

Preparation Process

In a large bowl, whisk together the flour, cinnamon, nutmeg and cloves, then mix in the carrots until the carrots are completely coated with the mix

In a separate bowl, and the white and brown sugars, applesauce, vinegar and vegetable oil and mix completely

Combine the two bowls into a large bowl and mix thoroughly with an electric mixer

Line a 9-inch cake round with parchment paper, pour in the batter and bake at 350 degrees for 45 minutes

While the cake bakes, mix together the confectioner's sugar and almond milk.

Remove the cake from the oven, frost with the sugar and almond milk mixture and serve.

If you want to watch the video again. Click [here](#).