



# FLOURLESS CARROT CAKE

*cream cheese frosting, walnut praline*

## Ingredients - Serves 8

350g carrots  
150g walnuts  
5 eggs  
10g baking powder  
50g bi-carb  
250g almond meal  
220g brown sugar  
10g cinnamon  
50g nutmeg  
10g ginger

## **METHOD**

1. Combine all the ingredients
2. Transfer the mixture into a mixer and run it till all combined
3. Transfer the mixture into a lined flat tray
4. Bake it on a moderate heat (160 degrees) oven for approx. 40Min.
5. Check with wooden skewers when skewer come out clean its done,
6. Cool it down on a tray