

Carrot Cake Traybakes



Ingredients:

- 270g Self-raising flour
- 1½ tsp grated nutmeg
- 2 tsp ground cinnamon
- 2 tsp vanilla extract
- 1 tsp baking powder
- Pinch of salt
- 120g sugar (I use Billington's Unrefined Natural Granulated Cane Sugar)
- 125g apple sauce
- 100g grated carrot
- 250ml plant-based milk (I use Cashew Milk)
- 125ml olive oil
- Frosting (vegan cream cheese frosting or vegan lemon buttercream frosting)

Make:

1. Preheat oven to 180°C and grease a 9 inch traybake cake tin.
2. Mix together the dry ingredients (flour, baking powder, sugar, salt, nutmeg, cinnamon).
3. In a jug mix together the milk, apple sauce, olive oil, vanilla extract.
4. Pour into the dry ingredients and stir well.
5. Mix in the grated carrot.
6. Pour the mixture into the cake tin and bake for 35 minutes.
7. Remove the tin from the oven and leave to cool for 1 hour.
8. Remove the cake from the tin and cool for a further hour before frosting.
9. Add frosting to the top and cut into squares.

