

GLUTEN FREE CARROT CAKE or use ½ this recipe for smaller cake

- 3 cups **almond flour** (blanched)
 - 2 tsp **sea salt** (celtic)
 - 1 tsp **baking soda**
 - 1 tbsp **cinnamon**
 - 1 tsp **nutmeg**
 - **5 eggs**
 - 12 cup **Honey**
 - 14 cup **coconut oil**
 - 3 cups **carrots** (grated)
 - 1 cup **raisins**
 - 1 cup **walnuts**
1. in a large bowl, combine almond flour, salt, baking soda, cinnamon and nutmeg
 2. In a separate bowl, mix together eggs, honey and oil
 3. Stir carrots, raisins and walnuts into wet ingredients
 4. Stir wet ingredients into dry
 5. Place batter into a well greased, 9 x 13" or two round 9 Inch cake pans (a half recipe can be made and use a 9 x 9" pan or one 9" round)
 6. Bake at 325 for 35 minutes
 7. Cool to room temperature and spread with pecan butter cream frosting.

BUTTER CREAM FROSTING AND PECAN FILLING

When making ½ cake use half recipe for this frosting!

For the buttercream frosting and nut filling:

- 2 sticks (1 pound) unsalted butter, at room temperature
 - 1 cup powdered sugar
 - 1/2 tablespoon vanilla extract
 - 1/8 teaspoon fine salt
 - 1/2 cup plain whole-milk Greek yogurt, at **room temperature**
 - 1 cup pecans (about 8 ounces), toasted and finely chopped
1. Place the butter and sugar in the bowl of a stand mixer fitted with a paddle attachment and beat on low speed until the sugar is incorporated, about 30 seconds.
 2. Increase the speed to medium high and beat until the mixture is light in color, about 3 minutes. Stop the mixer and scrape down the sides of the bowl and the paddle.
 3. Return the mixer to medium-high speed and add the vanilla and salt. Add the yogurt 1/3 cup at a time until all of it has been added, then continue mixing until the frosting is evenly combined and light in texture, about 3 minutes. (It's very important that the yogurt is at room temperature, or the frosting will seize and form clumps.)
 4. For the filling, transfer 1 1/4 cups of the frosting to a medium bowl and mix in 2/3 cup of the pecans; set aside.
 5. To frost the cake, place a layer on an upside-down cake pan. Evenly spread all of the nut filling over the top of the layer, then place the second cake layer on top, cut-side down. (This way you have a really smooth, even surface to frost.)

Important! Make sure that the Greek yogurt is room temperature or it will not go well.