



# Carrot Cake with walnuts

Makes one 8-inch round cake

## Ingredients

- 2 cups peeled and grated carrots
- $\frac{1}{2}$  cup plus 1 tablespoon unsalted butter, room temperature
- $\frac{3}{4}$  cup granulated sugar
- 2 large eggs
- $\frac{3}{4}$  cup WHITE GOLD all purpose gluten-free flour
- 1-teaspoon baking powder
- 1-teaspoon cinnamon
- $\frac{1}{8}$  teaspoon salt
- $\frac{1}{2}$  cup shredded coconut
- $\frac{1}{4}$  cup orange juice
- $\frac{1}{2}$  cup chopped roasted walnuts, plus 2 tablespoons for topping

## Preparation

1. Preheat the oven to 350°F and line an 8-inch round pan with parchment paper. Place the carrots in a small-holed strainer, and press to release excess liquids. Set aside.
2. In a mixing bowl, beat the butter and granulated sugar for about 2 minutes, until light and airy. Mix in the eggs until combined
3. Using a sifter, sift together the flour, baking powder, cinnamon and salt. Mix in the coconut.

4. Gradually add the flour mixture to the egg mixture, beating just until incorporated. Fold in the carrots, orange juice and walnuts.
5. Spoon the batter into the pan and bake for 20 to 30 minutes, until a toothpick inserted into the middle comes out clean. Transfer to a wire rack and cool completely. The cake may be stored at room temperature in an airtight container for up to 2 days.