

## Carrot Cake

(gluten free)

### Ingredients:

3 eggs  
2 tsp vanilla  
3 tbsp maple syrup  
4 tbsp oil  
2 tbsp Greek Yogurt  
3 c ground almonds  
2 tsp cinnamon  
1 c raisins or pecans or walnuts  
2 tsp baking powder  
4 large carrots grated

### Method:

1. Beat eggs in a medium bowl. Add vanilla, maple syrup, oil and yogurt.
2. In a large bowl mix ground almonds, cinnamon, nuts and or raisins, baking powder, and grated carrot.
3. Add wet ingredients to dry and mix well.
4. Pour in a greased 9X13 pan. Bake at 325 for about 30 - 40 mins until a toothpick comes out clean.
5. Cool and ice with cream cheese icing.