



Vegan Carrot Cake

about 8 - 10 slices



up to 30 Min.



Ingredients:

For the Cake:

300 ml Soy Milk
30 ml Lemon Juice (2 tbsp)
350 g Self-Raising Flour
10 g Dr. Oetker Bicarbonate of Soda (2 tsp)
300 g Light Brown Sugar
5 g Ground Cinnamon (1 tsp)
75 g Walnuts (chopped)
75 g Pistachios (chopped)
200 g Carrots (grated)
100 g Apple Sauce (mixed with 1tsp Baking Powder)
15 g Orange Zest (zest of one orange)
150 g Coconut Oil (melted)

To Decorate:

400 g Dr. Oetker Cream Cheese Style Icing (1 tub)

- 1 For the Cake:**
Preheat the oven to 180°C/160°C/Gas Mark 4. Grease and line 2x8" round cake tins. Place the soy milk and lemon juice in a jug and mix together until it thickens and begins to curdle, set aside.
- 2** Place the flour, Bicarbonate of Soda, sugar and cinnamon in a large bowl and mix together to combine. Add the dried fruit and chopped nuts and mix.
- 3** Mix the apple sauce together with the baking powder. Add the apple sauce mixture, melted coconut oil and soy milk to the dry ingredients. Stir the wet ingredients into the dry ingredients until just combined.
- 4** Divide the mixture equally between the 2 prepared cake tins. Bake in the oven for 35-40 minutes until the cake is golden brown and risen - to check the cake is cooked, insert a skewer into the centre of the cake and it should come out clean. Leave the cake to cool in the tins for 20 minutes then transfer onto a wire rack to cool completely.
- 5 To Decorate:**
Once the cake has cooled, use a serrated knife to flatten the top of one cake. Mix the Cream Cheese Icing in the tub to loosen.



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- ⑥ Place the flattened cake layer on your serving plate or cake board. Spoon half the tub of icing onto the cake layer and smooth out to create an even layer of icing.

- ⑦ Sandwich the other cake layer on top and spread the remaining icing on top and smooth out. Sprinkle a few chopped nut around the edge of the cake to finish. You are now ready to serve and enjoy your cake!

