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Everyday Carrot Cake

Dry Ingredients:

1/3 cup brown rice flour
1/3 cup tapioca flour
1/3 cup millet flour
1/2 tsp. xanthan gum
3/4 cup brown sugar
1 tsp. baking powder
1/2 tsp. baking soda
1 tsp. cinnamon

Wet Ingredients:

1 1/2 cups carrots, finely shredded
1/4 cup Smart balance oil
1/4 cup low fat yogurt
2 eggs, lightly beaten



Directions:

1. Preheat oven to 350 degrees. Grease an 8" square baking pan (or line with parchment paper). Dust pan lightly with sweet rice flour.
2. In a medium sized bowl, whisk together all dry ingredients.
3. Make a well in center of dry ingredients. Add shredded carrots, oil, yogurt, and beaten eggs.
4. Stir together until well incorporated and pour into prepared pan.
5. Bake in preheated oven for 20-30 minutes until a toothpick inserted in the middle comes out clean.
6. Cool cake completely before frosting.

Cream Cheese Frosting:

3 oz. reduced fat cream cheese, softened
1/4 cup butter, brought to room temp.
1 tsp. vanilla
3 Tbsp. agave nectar (may need more depending on desired thickness)

Cream together butter and cream cheese. Add vanilla and agave nectar. Beat together until mixture is the consistency of creamy frosting. Add additional agave nectar if desired. Spread on cake. Sprinkle with walnuts if desired.

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