CARROT CAKE
ngredients:
3 cups almond flour
2 teaspoons Himalayan salt
1 teaspoon baking soda
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1 tablespoon cinnamon
1 teaspoon nutmeg
5 eggs
√₂ cup organic honey
/4 cup macadamia oil

3 cups carrots, grated
1 cup raisins
1 cup walnuts
cream cheese
Method:
In a large bowl, combine almond flour, salt, baking soda, cinnamon and nutmeg
In a separate bowl, mix together eggs, honey and oil
Stir carrots, raisins and walnuts into wet ingredients
Stir wet ingredients into dry
Place batter into 2 well-greased, round 23cm cake pans
Bake at 160 degrees C for 35 minutes

Cool and spread with cream cheese