



RAW VEGAN CARROT CAKE



GF, VGN, RSF



1 hr 30 mins



12



Ingredients

Carrot Cake

- 4 carrots, *grated*
- 2 cups walnuts
- 2 cups dried pitted dates
- 3 tbs flax seed, *ground*
- 2 tsp cinnamon
- ½ tsp ground cardamon
- 1 tsp ground turmeric
- 1 tsp freshly grated ginger
- Juice half an orange

Orange & Vanilla Cashew Creme

- 2 cups raw cashews (*soaked overnight or at least 1-2 hours if pressed for time*)
- Juice 1½ oranges
- Zest of 1 orange
- 2 tsp vanilla bean paste
- 4 mejdool dates, *pitted*

For Serving

- Maple syrup
- Roughly chopped pecans



Method

Carrot Cake

1. Blend all of the carrot cake ingredients in a food processor until smooth.
2. Press into a glad wrap lined 20cm round spring form tin and place in the freezer to set for about 1-2 hours.

Orange & Vanilla Cashew Creme

3. Blend all of the orange and vanilla cashew creme ingredients in a food processor until very smooth. This will take about 5 minutes. The longer you blend the smoother it gets!

Cake Assemble

4. Carefully take the cake out of the tin and place it on a serving plate.
5. Smear the cashew creme over the top and sprinkle with chopped pecans and a drizzle of pure maple syrup. Seriously. So amazing. Enjoy!

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