

Gluten-Free Carrot Cake

Makes 8 slices.

1 1/3 c.	Brown rice flour
1/8 c.	Raw Hawaiian sugar
2 tsp.	Baking powder
1 tsp.	Xanthan gum
2 tsp.	Cinnamon
2/3 c.	Unsweetened applesauce
2	Eggs
1 tsp.	Vanilla
4 medium	Carrots, peeled and grated
1/2 c.	Shredded coconut
1/3 c.	Pineapple, finely chopped
1/4 c.	Raisins

1. Preheat oven to 350 degrees.
2. Grease and brown rice flour 2 mini loaf pans OR 1 (5-by-9-inch) loaf pan. In a large mixing bowl, combine flour, raw Hawaiian sugar, baking powder, xanthan gum, and cinnamon. In a medium bowl, combine applesauce, eggs, and vanilla.
3. Pour liquids over dry ingredients and mix well.
4. Stir in carrots, pineapple, and raisins until smooth.
5. Spoon batter into prepared pan(s). Bake for 65 minutes or until skewer inserted in center comes out clean.
6. Cool completely in pan. Remove from pan, chill, and ice top with cream cheese icing, if desired.

Cream cheese icing

4 oz.	Low fat cream cheese
1 T.	Margarine or Canola oil-butter
2- 3 tsp.	Frozen fruit juice concentrate, thawed

1. Whip cream cheese and margarine together until smooth.
2. Add enough fruit juice concentrate to create a spreadable consistency. Spread onto chilled loaf cake.