Saffron Carrot Cake (Vegan/Gluten-Free)

Prep time:
15 minutes

Cooking time:
35 minutes

Yields:
12 people

Ingredients:

For the cake:
- 1 ¼ cups gluten free flour
- 1 tsp baking soda
- 1 tsp baking powder
- dash of salt
- 1½ tsp cinnamon
- ¼ tsp nutmeg
- 1 cup maple syrup
- ½ cup unsweetened applesauce
- 1 tbsp lemon juice
- 1½ cups finely grated carrots plus 1-2 tablespoons to garnish
- ½ cup walnuts, chopped
- ½ cup raisins
- Zest from 1 lime for garnish

For the frosting:
- 1½ cups cashews, presoaked for at least a few hours
- 1 pinch of saffron threads plus ⅓ cup non-dairy milk steeped then cooled to room temperature
- ¼ cup maple syrup
- 3 - 4 tbsp coconut oil, melted
- 2 tbsp lemon juice
- 2 tsp pure vanilla extract

Directions:
1. Preheat oven to 350F. Generously spray an 8" x 12" cake pan and set aside.

2. Sift flour, baking soda, baking powder, salt, cinnamon, and nutmeg in a large mixing bowl. Add in sweetener, applesauce, and lemon juice and use a mixer to mix everything together. Add in the grated carrots mix through once more to incorporate. Fold in the add-in items. Transfer this batter into the prepared cake pan. Level the top using a spatula to even out the surface.
3. Bake in a preheated oven for approximately 23 minutes until the top becomes golden and a skewer inserted down the center comes out dry. Remove from oven and set on a wire rack to cool completely.
4. Prepare the frosting by placing all ingredients in a blender or food processor and process until completely smooth. Adjust the sweetness to taste. Add a hint more milk to help blending as needed.
5. Once the cake has completely cooled, spread the frosting over the top evenly. Place the cake in the fridge for at least an hour or two to help the frosting set.
6. Garnish with shredded carrot and lime zest