THE J.M. SMUCKER Co

Gluten Free Carrot Cake

Prep Time	Cook Time	Serves	Difficulty
20 mins	45 mins	16	N/A

Ingredients

- **Cake:**
- 1 cup vegetable or canola oil
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 4 eggs
- 2 cups Robin Hood® Gluten Free Flour Blend

  Robin Hood® Gluten Free All Purpose Flour Blend

- 2 tsp cinnamon
- 2 tsp baking soda
- 2 tsp baking powder
- 1/2 tsp salt
- 3 cups (approx. 1 lb/454g) grated carrots
- **Cream Cheese Icing:**
- 1 cup regular or low fat cream cheese, softened
- 1/4 cup butter softened
- 4 cups icing sugar
- 1 tsp vanilla extract

Directions

Step 2:

Preheat oven to 350°F (180°C). Grease two 8” (23 cm) cake pans.

Step 3:

Beat oil and sugars together in a large bowl of an electric mixer until combined. Add eggs, one at a time, beating well after each addition.

Step 4:

Combine flour blend, cinnamon, baking soda, baking powder and salt in a separate large bowl. Add flour mixture to egg mixture. Beat just until combined. Fold in carrots. Divide batter evenly in prepared pans.

Step 5:

Bake in preheated oven 40 to 45 minutes or until a toothpick inserted in center of cake comes out clean.

Step 6:

Cool in pans on wire cooling rack for 20 minutes. Remove from pans and cool completely on wire cooling rack.

Step 8:

Cream butter and cream cheese in a large bowl of an electric mixer until combined. Add icing sugar, one cup (250 mL) at a time. Beat well after each addition. Add vanilla. Continue beating until fluffy. Add 1 tbsp (15 mL) milk at a time to thin out icing if necessary.

Step 10:

Place one cake layer on serving dish. Spread with icing. Top with remaining cake layer. Spread top with remaining icing.

Refrigerate until ready to eat.

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