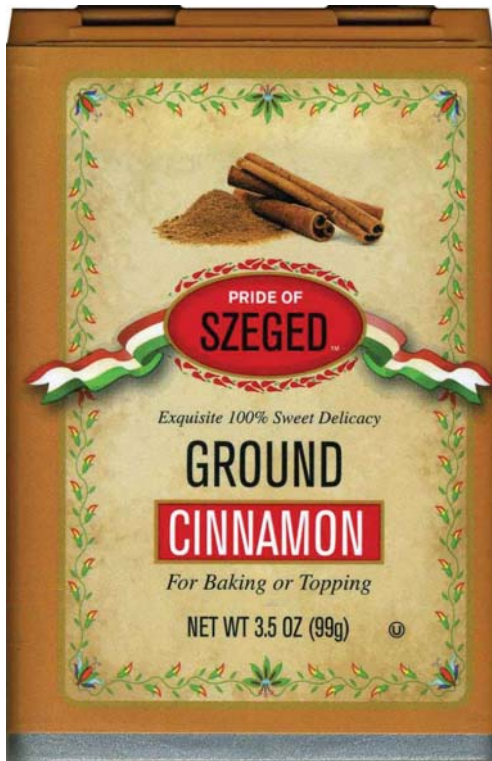




SZEGED VEGAN CARROT CAKE

2 CUPS CARROT PIECES	1 1/2 CUP WHOLE WHEAT FLOUR
1 1/2 CUPS SUGAR	1 CUP ALL-PURPOSE FLOUR
1 CUP PINEAPPLE PIECES, DRAINED	1 TEASPOON BAKING POWDER
1/2 CUP EXTRA VIRGIN OLIVE OIL	1 TEASPOON BAKING SODA
1/4 CUP MAPLE SYRUP	1/2 CUP RAISINS
2 TEASPOONS SZEGED CINNAMON	1/2 CUP CHOPPED WALNUTS
2 TEASPOONS NUTMEG	1/2 CUP UNSWEETENED COCONUT
2 TEASPOONS LORANN TAHITIAN VANILLA EXTRACT	
1/2 TEASPOON CARDAMOM	

1. PREHEAT OVEN TO 350°. CUT THE CARROTS INTO 1 INCH PIECES. IN A FOOD PROCESSOR, PROCESS THE CARROTS, SUGAR, PINEAPPLE, OLIVE OIL, MAPLE SYRUP, AND SPICES UNTIL WELL INCORPORATED, ABOUT 1 MINUTE ON LOW.
2. IN A LARGE MIXING BOWL, WHISK WHOLE WHEAT FLOUR, ALL-PURPOSE FLOUR, BAKING POWDER, AND BAKING SODA.
3. ADD THE FLOUR MIXTURE TO THE WET INGREDIENTS AND MIX UNTIL WELL COMBINED. MIX IN THE RAISINS, WALNUTS, AND COCONUT.
4. POUR MIXTURE INTO A LIGHTLY OILED 9X13 INCH BAKING DISH AND BAKE FOR 45 MINUTES OR UNTIL A TOOTHPICK COMES OUT CLEAN. STORE IN A COVERED CONTAINER AT ROOM TEMPERATURE FOR ABOUT A WEEK.



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