Chocolate carrot cake

Genuine sugar free baking - it is rich and delicious, and the prep time includes roasting carrots, so actual hands on time is pretty minimal. Serves 10. Per Serve: Cal: 208; Fat: 14.0g; Pro: 6.5g; Carbs: 12.7g

Serves: 10, Prep time: 00:40, Cook time: 00:50

Instructions

Preheat oven to 200 degrees.

Cut carrots into chunks and bake in non-stick oven proof dish until soft. Line a 20 cm cake tin with baking paper or use butter/coconut oil to grease.

Take carrots out when done and add to food processor.

Turn oven down to 170 degrees.

Combine all of the ingredients except the chocolate chips together to mix until a smooth batter using a food processor. Fold in the chocolate chips.

Pour the batter into the cake tin and cook for around 45-50 minutes, checking with a skewer or knife for when it is done (ie it comes out clean).

Ingredients

- 4 Carrot, roasted
- 4 Eggs
- 50 grams Unsweetened cocoa powder (2 oz)
- 100 grams Butter, salted (3.5 oz)
- 1 teaspoon Baking powder
- 0.75 cups Flour, coconut
- 0.5 cups Almond milk, unsweetened
- 0.5 cups ...Well Naturally chocolate chips
- 2 tablespoon Unsweetened vanilla extract

Take out of oven to cook completely before slicing.

Serve with cream, coconut cream or yoghurt.

I used a conventional oven without a fanbake function - your cook time may vary