

Sue's Carrot Cake

3 - 8" round layers

2 cups	brown rice flour
3/4 cup	white rice flour
3/4 cup	sorghum flour
1/3 cup	tapioca starch
1/3 cup	potato starch
1 tbsp	baking powder
1 1/2 tsp	guar gum
1/2 tsp	salt
2 3/4 tsp	cinnamon
3/4 tsp	nutmeg
1 tbsp	baking soda
4	eggs
2 cups	white sugar
1 1/3 cups	sour cream
1 1/2 cups	crushed pineapple
3 cups	shredded carrots
1 1/2 cups	chopped walnuts

Mix dry ingredients and set aside. In mixer beat eggs, sugar, sour cream and pineapple. Add dry ingredients. Shred carrots in food processor, otherwise use large carrots and shred by hand. Add carrots and walnuts. Spoon into pans sprayed with non-stick spray and lined with a bottom of parchment paper.

Preheat oven to 350, let cake stand for up to one hour before baking, so the flavours can penetrate the flours. Bake 50-55 minutes, checking for doneness. Baked cakes should be dark in colour – toothpick should come out clean. Frost with Cream Cheese Frosting below.

Cream Cheese Frosting:

1 package of cream cheese room temp
½ cup softened butter
1 tsp vanilla
3+ cup icing sugar

Sift icing and set aside. In mixer blend cream cheese and butter, add vanilla and then icing sugar gradually till well incorporated and smooth. Beat till slightly “whiter”, but don’t incorporate too much air into the frosting, as it will be harder to apply onto the cake.