

# ONE BITE

IN MAGAZINE

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# Vegan Coconut Macadamia Carrot Cake with White Chocolate Frosting

By Amy Lyons

Makes 1 6 inch 2 layer cake

## Cake Batter Ingredients:

- 1 1/2 cups quinoa flour (or Bob's Red Mill all purpose gluten free baking flour)
- 1 1/2 tsp baking soda
- 1 tsp baking powder
- 1/2 tsp sea salt
- 2 tsp ground cinnamon
- 2 tsp ground ginger
- 1 cup packed soft medjool dates, pitted, soaked in water for 30 minutes and 1 cup of the water reserved
- 1/4 cup macadamia nut butter (or raw cashew butter)
- 1 Tbsp pure vanilla extract
- 1 cup coconut milk at room temperature
- 2 Tbsp apple cider vinegar
- 1/2 cup finely shredded, dried coconut
- 1/2 cup chopped macadamia nuts
- 1 1/4 cups shredded organic carrots

## Frosting Ingredients:

- 1 15 oz can full fat coconut milk at room temperature (use a brand with at least 2/3 of the can coconut cream or the recipe will not work)
- 1/2 cup macadamia nut butter or raw cashew butter



- 1/4 cup maple syrup
- 1 tsp cider vinegar
- 2 tsp pure vanilla extract
- 1/4 tsp sea salt
- 1/2 cup coconut butter warmed to liquid
- 1/4 cup cacao butter, warmed to liquid or additional coconut butter

**Instructions:**

1. Preheat the oven to 375F degrees and position rack in center of oven.
2. Line two six-inch-diameter cake pans with 2-inch-high sides with parchment paper. Coat parchment paper and pan sides lightly with oil so that the cake doesn't stick.
3. Whisk flour, baking powder, baking soda, sea salt, ginger, and cinnamon in a large bowl to blend well. Place dates, reserved water, macadamia nut butter, coconut milk, and vanilla extract into a blender, and blend until smooth, then whisk this blended mixture into the flour mixture until well blended.
4. Whisk in the cider vinegar until bubbles form. Mix in coconut, macadamia nuts and carrots. Transfer cake batter to prepared pans and bake cakes until tester inserted into center comes out clean, about 35 minutes.
5. Remove from oven and cool cakes completely in pan on rack, about 1 hour. Cut around sides of pan to loosen. Turn cakes out onto platter; peel off parchment paper. Let cool completely.
6. To make the frosting, combine all ingredients in a blender, and blend until smooth. Pour into a bowl, and place in the freezer until thickened. You want to whisk it every 15 minutes and you know it is ready when it is thick like whipped cream, about 30-45 minutes depending on how warm it has gotten.
7. To assemble, place one cake layer on a plate, and spread frosting 1/2 inch thick over it. Place the other cake layer over that, then spread the remaining frosting on the top and down the sides of the cake.

**Notes:** if you would like a 2 layer 9 inch cake, double this entire recipe and bake in two 9 inch cake pans. It will take longer to bake, about 50 minutes to an hour.



## About the author...

**Amy Lyons** was first exposed to cooking and baking when she was a small child in her grandmother's kitchen. She always wanted to help and get in on the action...especially when cookies were involved! She graduated from Bethel University with a degree in studio art, but now her real passion is food. She has always been a creative person, but it wasn't until freshmen year at college that she began experimenting with cooking and venturing outside the box, creating her own recipes.

[Check out her website.](#)

