



VEGETARIAN CARROT CAKE

Ingredients

For 1 cake

3 tsp lemon juice
300g milk
100g vegetable oil
2 tsp orange zest
180g brown sugar
3 tsp vanilla extract
100g whole wheat flour
100g all-purpose flour
1 tsp baking powder
1 tsp ground cinnamon
1 tsp ground cloves
1/2 tsp salt
200g grated carrots
120g chopped walnuts

Steps

- 1.** Butter a cake mold, then in a small bowl, add lemon juice to milk. Stir together and let stand 5 minutes.
- 2.** Sift flour, baking powder, cinnamon, cloves and salt together and set aside. In a large bowl mix the oil, orange zest and brown sugar. Add sour milk and vanilla. Add flour mixture and beat until smooth. Stir in the grated carrots and chopped nuts.
- 3.** Pour the pour the dough in the mold and bake at 175°C for 1 hour, or until a toothpick inserted into the cake comes out clean. Allow to cool.