## **Carrot Cake**

## <u>Ingredients</u>

2 cups whole wheat flour

<sup>3</sup>/<sub>4</sub> cup honey

1 ½ cup applesauce

4 tsp egg replacer well mixed in 8 tsp of water

1 ½ tsp baking soda
2 tsp baking powder
2 tsp cinnamon
½ tsp nutmeg
½ tsp cloves
½ tsp allspice

3 cup grated carrots

1 8oz can pineapple, crushed

½ cup chopped walnuts

## **Preparation**

• Mix dry ingredients together

- Add honey, applesauce, and mixed egg replacer
- Mix well.
- Add carrots, pineapple, raisins, and nuts
- Stir well
- Turn mixture into a non-stick baking pan 13x9x2 inches.
- Bake at 350 degrees for 1 hour

## <u>Serving</u>

13 x 9 inch cake