

Sugar-Free Carrot Cake

Made with frozen juice concentrate and a carrot mixture of pineapple, nuts, and sesame seeds.

Ingredients

2 C. flour
2 tsp. cinnamon
2 tsp. baking soda
1/4 tsp. salt
1 tsp. baking powder
Carrot Mixture:
2 C. grated carrots
1 C. crushed pineapple, drained
1/2 C. crushed nuts
1/2 C. sesame seeds
1-1 1/2 C. coconut
Egg Mixture:
3 eggs
1/2 C. oil
1/2 can frozen juice concentrate

Directions

Add the carrot mixture to the egg mixture, then add the flour mixture. Bake at 350 degrees for 1-1 1/4 hours in an angel food, spring form or Bundt cake pan. Remove from pan and cool on rack

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