# Vegan carrot cake with coconut frosting

This deliciously moist cake is baked with dried cranberries, chopped pecan nuts and, of course, Classic vegan baking oil

**Zutaten**
1 Portionen

150 g Wholemeal spelt flour
225 g Wheat flour
2 TL Cream of tartar baking powder
235 g Raw cane sugar
270 ml Byodo Baking Oil Classic
375 g Carrots
150 g Pecan nuts
40 g Cranberries, dried
75 g Coconut flakes
160 g Apple pulp
100 g Almond butter
3 TL Cinnamon
0.5 TL Byodo sea salt
Coconut frosting ingredients
250 g Powdered sugar
60 g Organic margarine, vegan
60 g Coconut oil, virgin
50 g Coconut milk
1 EL Lemon juice
1 pcs. Organic lemon, zest
Topping ingredients

20 g Pecan nuts
20 g Pecan nuts
10 g Coconut flakes
1 pcs. Organic lime, grated

**Zubereitung**

First grate the carrots and chop the pecan nuts. Cut the cranberries into small pieces.
Mix the oil, sugar, apple puree and almond paste in a large bowl. Mix together the wholemeal wheat and spelt flour, baking powder, salt and cinnamon. Add the flour mixture to the sugar mixture and stir everything together well. Then add the grated carrots, coconut flakes, cranberries and pecan nuts and mix well again.
Grease the loaf tin and pour in the batter.
Bake the cake in the oven at 160°C for 60-65 minutes. If necessary, cover in the last few minutes.

In the meantime, prepare the frosting. To do this, beat the cold margarine with the coconut oil in a mixer until creamy. Sieve in the powdered sugar and mix for approx. 2 minutes until the mixture becomes crumbly. Only use the solid part of the coconut milk, not the watery part (use canned coconut milk with a normal fat content). Weigh out 50 g and add to the frosting. Blend the whole thing again. Add the zest of one lemon and a little lemon juice and stir. Leave the frosting for 30 minutes. chill.

Remove the carrot cake from the oven, leave to cool briefly and then remove from the tin. Leave to cool completely on a wire rack.

Spread the cake with the frosting. Chop the ingredients for the topping and sprinkle over the frosting, as well as the zest of an organic lime.

The quantity is sufficient for a 30 cm loaf pan.