

OATMEAL CARROT CAKE & ORANGE CREAM CHEESE FROSTING

PREP TIME	COOK TIME	TOTAL TIME
15 mins	30 - 35 mins	45 - 50 mins

CAKE INGREDIENTS:

- ☐ 2 eggs
- ☐ 1 cup greek plain or vanilla yogurt
- ☐ ½ cup honey
- ☐ ½ cup melted butter
- ☐ 1 tsp vanilla
- ☐ 2 cups finely grated carrot
- ☐ 1½ cups ground oats
- ☐ 1 cup quick oats
- ☐ 1 tsp baking powder
- ☐ 1 tsp baking soda
- ☐ 2 tsp cinnamon

DIRECTIONS

1. Preheat oven to 350°
2. In a large bowl combine wet ingredients in a bowl and mix
3. In another bowl combine dry ingredients
4. Add dry ingredients to the wet ingredients and stir to combine
5. Add ½ cup chopped walnuts (if you wish) and stir till combined
6. Pour mixture into prepared pan and bake for 30-35minutes (cool before adding frosting)

FROSTING INGREDIENTS:

- ☐ 8 oz cream cheese (room temperature)
- ☐ 4 tsp maple syrup
- ☐ 4 tbs orange juice

The consistency may be considered more of a glaze for the cake. Double this recipe if you like your frosting!