

Small Carrot Cake

This is a modified version of a recipe I got from Taste Of Home.

Ingredients

3/4 cups sugar
1 cup unsweetened crushed pineapple, drained
2 eggs
1/3 cup Kraft reduced-fat mayonnaise
1/2 teaspoon xanthan gum
1 teaspoons baking soda
1 teaspoons ground cinnamon
3/4 cups white rice flour
1/4 cup potato starch
1/4 cup soy flour
2/3 cups shredded carrots



Directions

Beat sugar, pineapple, eggs,, and mayo until blended. Add xanthan gum, soda and spices and beat a minute or two to activate the xanthan gum. Mix in flour and starch till incorporated. Stir in carrots. Pour into a 8 X 8 pan. coated with cooking spray. Bake at 350° for 30 - 40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Frosting

Philsbury cream cheese frosting (read label currently is GFCF)

or

1 1/2 cups powder sugar
3 Tablespoons GFCF margarine
2 teaspoons Vanilla
1 Tablespoons Almond Milk

Mix powder sugar, margarine, vanilla and 1 Teaspoon of Almond Milk until will blended. Add additional 2 teaspoons of Almond milk if needed to reach the right consistency. Use to frost cooled cake. If you use either on a warm cake they turn into liquid goo!!!

<http://www.lincolntent.com/GFCF-Desserts.html>