Carrot Cake

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

Ingredients
1-1/2 cups sugar
1 20 oz can unsweetened crushed pineapple, drained
4 eggs
3/4 cup Kraft reduced-fat mayonnaise
1 teaspoon xanthan gum
2 teaspoons baking soda
2 teaspoons ground cinnamon
1-1/2 cups white rice flour
1/2 cup potato starch
1/2 cup soy flour
3-1/4 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 9 X 13 pan. coated with cooking spray. Bake at 350° for 40-50 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
3 cups powder sugar
1/3 cup GFCF margarine
1 ½ Tablespoons Vanilla
2 Tablespoons Almond Milk

Mix powder sugar, margarine, vanilla and 1 Tablespoon of Almond Milk until will blended. Add 2 Tablespoon of Almond milk if needed to reach the right consistency. Use to frost cooled cake

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