# carrot-orange cake with ricotta frosting

*prep time: 20 min*
*cook time: 45 min*
*servings: 8-10 slices*

## Ingredients:

### *cake*
- 2 cups spelt flour
- 1/4 cup oat flour
- 3/4 cup coconut sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 3 large eggs
- 1 cup pure olive oil
- 1/4 cup pure orange juice
- 1 teaspoon pure vanilla extract
- 3 1/2 cup finely grated carrots
- 1 teaspoon finely grated orange zest

### *frosting*
- 2 cups whole milk ricotta cheese
- 1/4 cup plain Greek yogurt
- 3 tablespoons pure maple syrup
- 1 teaspoon vanilla extract

### *optional toppings*
- edible seasonal flowers
- icing sugar

## Directions:

1. Preheat the oven to 350F. Line and grease an 8" cake pan and set aside. (This pretty bundt pan from Williams Sonoma is a show stopper)
2. **FOR THE CAKE:** In a large bowl, whisk together the flour, coconut sugar, cinnamon, baking soda and salt.
3. In a small bowl, lightly whisk together the eggs, olive oil, orange juice, and vanilla extract. Add this wet mixture to the dry ingredients bowl and whisk just until incorporated.
4. Add the grated carrots and orange zest; mix until just combined. Pour the batter into the prepared cake pan.
5. Bake for 35-45 minutes, or until a toothpick inserted into the centre of the cakes comes out clean.
6. While the cake is baking, let's make **THE FROSTING**. In your food processor, whip together the frosting ingredients until completely combined. Refrigerate until you are ready to spread it over the cake.
7. Once the cake is ready, let it cool for 10-15 minutes before removing from the pan and transferring to a wire rack to cool completely. You can also choose to dust with powdered sugar if you want to skip the "frosting"
8. Spread the frosting on top of the cooled cake. Transfer to a serving plate and if desired top with edible flowers. Enjoy!