



Carrot Cake Slice

Ingredients (Makes 10 slices):

- 250g whole meal self-raising flour
- 1 tsp ground cinnamon
- 1/3 cup extra virgin olive oil
- 1/4 cup rice malt syrup
- 1/2 cup apple puree
- 2 eggs (or egg replacement)
- 1 tsp vanilla extract
- 1 cup milk (or milk alternative)
- 2 grated carrots
- 1 cup Greek yoghurt
- 1 tsp desiccated coconut



Method:

1. Pre-heat oven to 180 degrees C and line a slice tray with baking paper.
2. In a large bowl, combine flour and cinnamon.
3. In a separate bowl combine olive oil, rice malt syrup, apple puree, eggs, vanilla extract and milk.
4. Add wet ingredients to the dry ingredients and stir until mixture is combined. Be careful not to overmix. Add carrots and stir until combined.
5. Pour mixture into lined tray and bake for around 40 minutes or until golden brown
6. To make the icing, combine Greek yoghurt and desiccated coconut. Once cooled, ice the slice and enjoy!

