

Carrot Sheet Cake, adapted from "The How Can It Be Gluten-Free Cookbook"  
submitted by Teresa Wilts

### Ingredients

1 cup chickpea flour  
1 cup brown rice flour  
3/4 cup potato starch  
1 teaspoon xanthan Gum  
1 1/4 teaspoons baking powder  
1 teaspoon baking soda  
1 1/4 teaspoons ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon salt  
1/8 teaspoon ground cloves  
1 pound carrots -- peeled  
1 cup granulated sugar  
1 cup brown sugar, packed  
4 large eggs  
3/4 cup vegetable oil  
1 cup pecans -- chopped  
1 cup raisins  
4 ounces butter -- softened  
3 ounces cream cheese (neuchatel)  
2 cups icing sugar  
1 teaspoon vanilla



### Preparation:

Adjust oven rack to middle position and heat oven to 350F. Grease 13 x 9 inch baking pan. Whisk flour together with baking powder, baking soda, cinnamon, nutmeg, salt and cloves.

In food processor fitted with large shredding disk, shred carrots; transfer carrots to a large bowl. You should have about 3 cups. Fit metal blade in food processor and process sugars and eggs until frothy and thoroughly combined, about 20 seconds. With processor running, add oil in steady stream. Process until egg mixture is light in color and well emulsified, about 20 seconds.

Transfer egg mixture to large bowl. Using rubber spatula, stir in shredded carrots, flour mixture, nuts and raisins, until thoroughly incorporated. Pour batter into prepared pan. Bake until toothpick inserted into center of cake comes out clean, 35-50 minutes, rotating pan halfway through baking. Let cake cool completely in pan on wire rack, about 2 hours.

Meanwhile, prepare frosting: Cream together butter and cream cheese. Gradually add sugar until smooth and then add vanilla. Spread frosting evenly over top.