

# PALEO - VENETIAN CARROT CAKE



250g Ground Almonds  
2 Carrots – grated  
100g Dates – chopped  
½ tsp Nutmeg  
½ tsp – Cinnamon  
3 Eggs  
1tsp Vanilla Extract  
½ tsp Baking Powder  
½ Lemon – juice + zest  
125ml Olive Oil



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Oven at 180 Deg

Cake Tin – grease bottom and sides and line with paper

Almonds, Carrots, Dates, spices into a mixing bowl

Whisk eggs + vanilla + baking powder + lemon juice + lemon zest, well.

Fold together almond mixture + egg mixture +olive oil (don't beat).

180 Deg for 40 minutes – but check at 30/35 mins.

160 Deg for 10-15 minutes

(That's how it works in my oven. It gets firm and dark on the outside, but needs to have more time to cook on the inside)

