

Swiss Carrot Cake

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-carrot-cake-recipe>

Ingredients:

- 7/8 cup wholemeal flour
- 11/16 cup soft brown sugar
- 5/8 cup desiccated coconut
- 9/16 cup sultanas
- 2 teaspoons baking powder level
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon salt
- 1 5/8 cups carrot finely grated
- 4 15/16 tablespoons unsweetened soy milk warmed
- 3 11/16 tablespoons light olive oil
- 2 tablespoons maple syrup
- 1 cup icing sugar
- 3 5/8 tablespoons vegan margarine
- 6 3/8 tablespoons walnut pieces

Nutrition:

1. Calories: 730 calories
2. Carbohydrate: 94 grams
3. Fat: 40 grams
4. Fiber: 8 grams
5. Protein: 7 grams
6. SaturatedFat: 12 grams
7. Sodium: 550 milligrams
8. Sugar: 66 grams
9. TransFat: 2 grams

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