



# PLANT-BASED RECIPES

CARROT CAKE WITH  
CREAM CHEESE FROSTING

*Spread me  
Original*





# YOU WILL NEED

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CARROT CAKE WITH CREAM CHEESE FROSTING

## FOR THE FROSTING

1 can coconut milk left in the fridge for 2 days

1 container Spread me Original

130 gr. powdered sugar

Recipe & photo credits [@beetsme\\_com](https://www.instagram.com/beetsme_com)



# YOU WILL NEED

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CARROT CAKE WITH CREAM CHEESE FROSTING

## FOR THE CAKE

- 1 cup lukewarm plant milk
- 1 cup sugar
- 1/2 cup sunflower oil
- 1/4 cup apple sauce
- 1 tsp vanilla extract
- 340 gr. all purpose flour
- 1 1/2 tsp baking powder
- 1 1/2 tsp baking soda
- 1/2 tsp salt
- 1 tsp cinnamon
- 1 tsp pumpkin spice
- 2 grated carrots
- 1/4 cup raisins
- 1/4 tsp walnuts

Recipe & photo credits @beetsme\_com





We travel  
around the world.  
Let's discover  
**COLOMBIAN CUISINE!**

**Green Vie**  
dairy-free  
delight

CREAMY & RICH TASTE

**spread me**

-ORIGINAL-

Perfect for  
both sweet  
and savoury  
dishes

**FREE FROM:**  
GLUTEN / SOYA /  
NUT OIL

Vegan



# Method

CARROT CAKE WITH CREAM CHEESE FROSTING

## FOR THE FROSTING

- In a bowl add the Spread me Original and beat with a hand mixer until fluffy. From the coconut milk can scoop out only the cream (hard part on top separated from water) and add to the bowl along with the powdered sugar. Mix until well incorporated and creamy. Transfer to the fridge.



PREP TIME



APPROXIMATE  
COOKING TIME

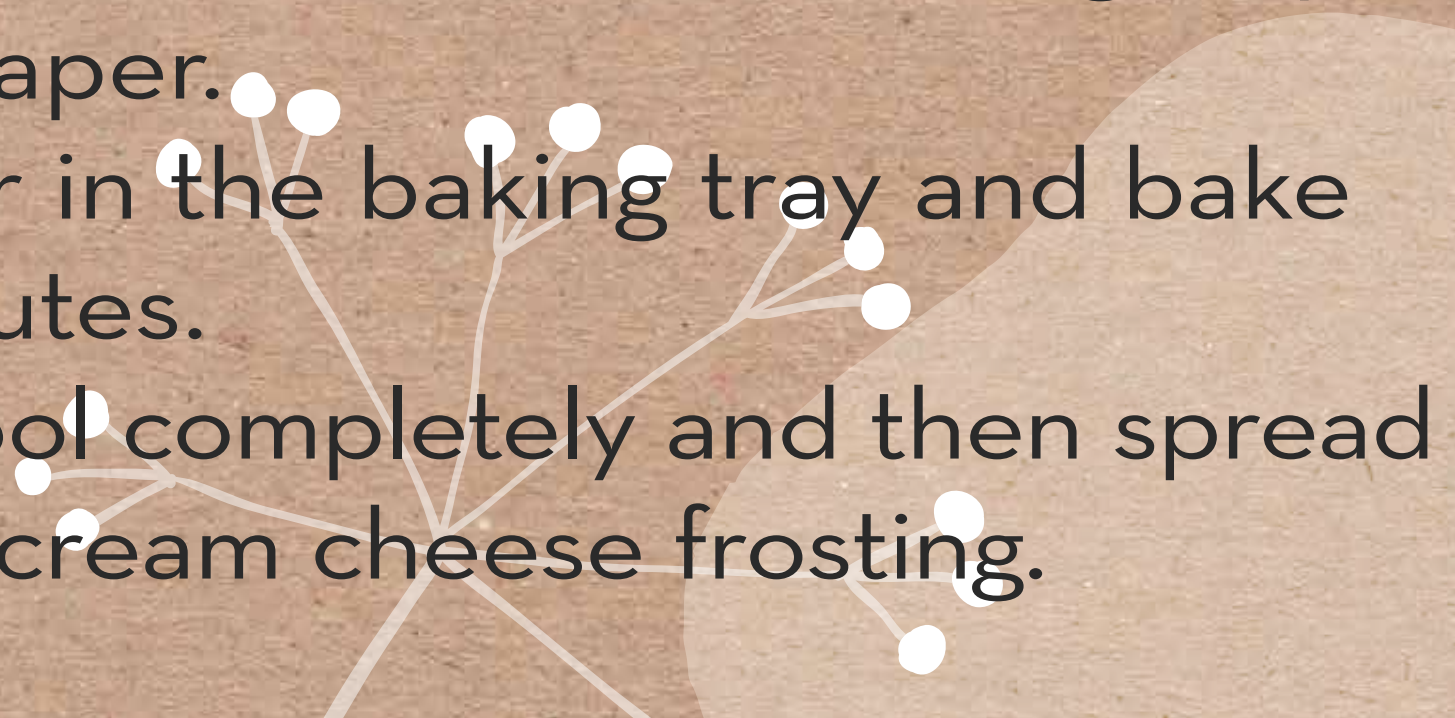


# Method



## CARROT CAKE WITH CREAM CHEESE FROSTING

### FOR THE CAKE

- In a bowl add the sugar and the lukewarm plant milk. Mix well and continue with the sunflower oil, applesauce and vanilla extract.
  - In a second bowl add the flour, baking powder, baking soda, salt, cinnamon and pumpkin spice. Mix everything together and add in the bowl your wet ingredients. Using a spatula stir everything until you have a creamy batter.
  - Add in the carrots and mix.
  - Preheat the oven at 180°C. Line a baking tray with parchment paper.
  - Empty your batter in the baking tray and bake for about 40 minutes.
  - Once ready, let cool completely and then spread over the cake the cream cheese frosting.  
Enjoy!
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CREAMY & RICH TASTE  
**spread me**  
- ORIGINAL -

Perfect for  
both sweet  
and savoury  
dishes



**FREE FROM:**  
DAIRY / GLUTEN / SOYA /  
LACTOSE / PALM OIL









Did you  
make  
this ♥  
recipe?



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