**Paleo Carrot Cake**

Serves 8

**Here’s what you need:**

***Cake***

* 3 eggs
* ½ c coconut oil, melted
* 1 tsp vanilla extract
* ½ c blackstrap molasses \*Optional
* ¼ c raw honey
* 2 c [blanched almond flour](http://amzn.to/1EmrHri)
* ½ tsp sea salt
* ¼ tsp baking soda
* 1 tsp cinnamon
* 1 tsp ginger
* ½ tsp ground cloves
* 3 c carrots, shredded

***Frosting***

* 3 cans [coconut cream](http://amzn.to/1BIFCHO)
* 1-2 tbsp [raw honey](http://amzn.to/17RGlKw)
* ½ tsp vanilla extract

**Here’s what you do:**

1. Preheat oven to 350 degrees.
2. Whist together eggs, coconut oil, vanilla, molasses, and honey in a large bowl.
3. Sift the almond flour, sea salt, baking soda, cinnamon, ginger, and ground cloves.
4. Add the carrots and mix thoroughly.
5. Grease an 8 or 9-inch glass pie dish.
6. Pour batter into pie dish.
7. Bake for 35-40 minutes (until toothpick comes out clean.)
8. Combine all frosting ingredients and mix until smooth and creamy.
9. Allow cake to cool before frosting.