**Mama’s Carob Cake**

Servings: 8

Prep Time: 20 Minutes

Cook Time: 30 Minutes

Total Time: 1 Hour

Equipment Needed:

Measuring Utensils, Sifter, 9x9 Baking Pan, 2 Bowls, Can Opener

Ingredients:

1 Greased Pan 9x9

*Wet ~*

1-1/4 Cup Flour, sifted

1/4 Cup Carob Powder, sifted

3/4 Cup Cane Sugar, sifted

1 teaspoon Baking Powder (aluminum-free)

1/4 teaspoon Pink Himalayan Salt (OR) Sea Salt

*Dry ~*

1 Cup Water

6 Tablespoons Vegetable Oil

1 Tablespoon Lemon Juice

1/2 teaspoon Vanilla Extract

1/2 teaspoon Butter Extract (OR) Coconut Extract

Directions:

1. Turn oven on 350 degrees, get Baking Pan ready and grease it.
2. Sift all dry ingredients in 1 bowl, another in the 2nd.
3. Combine all dry ingredients and sift the salt over it.
4. Add the wet mixture and stir well.
5. Pour mixture into greased pan and bake for 20 minutes (longer if you have doubled the recipe).
6. Allow cake to cool for 30 minutes before applying icing.

*Icing -*

1/2 can Coconut Milk (13.5 ounce, BPA free)

2 Handful Carob Chips

1 Tablespoon Carob Powder

1/3 Cup Cane Sugar

1/4 teaspoon Salt

1 Tablespoon Cornstarch

Directions:

Combine icing ingredients and cook Icing on medium-high heat, stirring constantly. Top with coconut flakes and crushed nuts.