Pineapple Carrot Muffin Cake (Vegan)

Ingredients:

1 cup	carrots, grated
¾ cup	golden raisins
½ cup	crushed canned pineapple, drained
½ cup	pineapple juice (from drained pineapple above)
½ cup	water
¾ tsp	cinnamon
½ tsp.	nutmeg
¼ tsp.	cloves
¼ cup	honey
¼ cup	maple syrup
½ tsp.	salt
1 tsp.	baking powder
1 tsp.	baking soda
2 Tbsp.	corn starch
1½ cup	all-purpose flour
½ cup	almond milk
1 tsp.	vanilla
½ cup	pecans, coarsely chopped

Frosting:

1 8 oz. cont.	Tofutti Better Than Cream Cheese
1½ cup	powdered sugar
1 cup	non-dairy whipped topping

**This moist and flavor filled cake is sure to be a pleaser. I love the smell of cinnamon nutmeg and cloves that floats through the house while this is baking!

Directions:

Preheat oven to 350 degrees. Spray 9-inch round cake pan with a non-stick cooking spray and set aside. In a medium saucepan, gently simmer carrots, raisins, pineapple and juice, water, and spices for 5-6 min. Add the honey, maple syrup and salt and simmer for another 2-3 min. Remove from heat and cool. Set aside.

In a mixing bowl, combine Tofutti Better Than Cream Cheese and powdered sugar. Mix with electric mixer until smooth then add non-dairy whipped topping. Mix on low speed for 1 min. until smooth. Refrigerate.

In a large bowl, combine flour, baking powder, corn starch, and baking soda. Add cooled carrot-raisin mixture, almond milk, and vanilla. Mix well then fold in pecan pieces. Pour into prepared cake pan and bake for 45-50 minutes or until cake springs back when lightly touched. Remove from cake pan and place on cake platter. Let cool completely then spread with refrigerated frosting. Sprinkle with chopped pecans. Store covered in refrigerator.

Yields: 1, 9-inch round cake