

1.



You're going to want to start off by taking the Macadamia nuts and Cashew nuts and letting them soak overnight in a pot filled with water a day before you begin this recipe. Make sure the pot is covered during this time.

2.



Preheat your oven to 325 degrees. Next you're going to want to grate the carrots to get enough for 2 cups. Put them aside in their own bowl.

3.



In a large bowl, whisk together the flour, baking powder, baking soda, cinnamon, nutmeg and salt. In a separate bowl, whisk together the applesauce, almond milk, vanilla, sugar and oil. Mix the dry ingredients into the bowl with the wet ingredients. Fold in the carrots and stir until just combined.

4.



Next grease your 13" by 9" pan and pour in the mixture into it. Bake for 30-40 minutes or until a toothpick comes out clean after a poke in the center. Let cake cool completely before frosting.

5.



For the frosting: combine frosting ingredients into a high speed blender. Start the blender on low and gradually increase the speed. Add an extra tablespoon of almond milk if necessary to get your blade moving. Blend until very smooth.

6.



Chill for at least 30 minutes before spreading the frosting; it will firm up a bit. Afterwards, spread across the cake and enjoy!