Carrot cake is one of my favorites year-round, but it's my go-to for Easter! I LOVE the colors and textures in this cake, and it's just as delicious when healthified! I decorated these to be festive coconut nests with chocolate eggs for the holiday, but feel free to get creative as you see fit!

**CAKE INGREDIENTS**
- 2 ¼ cup oat flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1 ½ tsp cinnamon
- ½ tsp nutmeg
- ½ tsp allspice
- ¼ tsp salt
- 1 cup shredded carrots
- ½ cup grated zucchini
- ⅓ cup chopped walnuts, raisins, or other optional add-in
- ¼ cup coconut sugar
- ⅓ cup stevia
- ¼ cup coconut oil
- 2 eggs
- ½ cup Greek yogurt
- 1 tsp vanilla
- ⅓ cup almond milk

**FROSTING INGREDIENTS**
- 4 oz low fat cream cheese
- 1/2 cup Greek yogurt
- 1/4 cup powdered sugar (or stevia powdered sugar)
- 1/2 tsp vanilla

**PROCEDURE**
- Preheat oven to 350°F.
- Combine dry and wet ingredients separately, and then incorporate the dry into the wet.
- Stir in your carrots, zucchini, and optional add-ins last.
- Transfer your batter into your muffin-tins lined with cupcake liners. Using an ice cream scoop will yield you 12! This batter also works with an 8”/9” cake pan.
- Bake for about 20 minutes, until a toothpick comes out clean and the tops spring back when touched.
- Allow to cool completely before applying the frosting and decorating as desired!

**NUTRITION**
- per cupcake w/o frosting (yields 12):
  - 139 calories | 15g carbs | 7g fat | 4g protein
- per cupcake w/ frosting (yields 12):
  - 178 calories | 18g carbs | 9g fat | 6g protein