

Carrot Oat Ginger Cakes with Blueberry Yogurt



**JAMES
BEARD
FOUNDATION**

ingredients

Cake

- 1/2 c olive oil
- 1/2 c honey
- 2 c Greek yogurt
- 2 eggs
- 1 1/2 c carrots, peeled and grated
- 1 tbsp fresh ginger, grated
- 1 1/2 c Quaker Old-Fashioned Oats
- 2 c unbleached all-purpose flour
- 1/4 tsp salt
- 1 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp cinnamon

Filling

- 1/2 c blueberries
- 1 c Greek yogurt

instructions

For the cake

1. In a large bowl whisk together the olive oil, honey, yogurt, eggs, carrots, and ginger.
2. Mix the dry ingredients in a separate bowl.
3. Fold the dry ingredients into the wet ingredients until incorporated.
4. Let the batter sit at room temperature for 30 minutes.
5. Pre-heat the oven to 350 degrees F.
6. Drop 1/4 c of the batter for each cake onto a cookie sheet lined with parchment paper. Do not spread the batter out.
7. Bake for 10 minutes.

For the filling

1. Blend 1/2 cup of blueberries until thick.
2. Whisk 1 cup of Greek yogurt with 1/4 c of the blueberry puree.
3. When the cakes are cool, turn one over and top with 2 tbsp of the blueberry filling. Place another cake on top.
4. Garnish with shredded carrots.

by Jessica Armstrong