Curried Carrot Cakes

Date : 18-09-2018

Ingredients

- 1 ½ cups shredded carrots
- 3 tbsp almond flour
- 2 tbsp finely chopped spring onions
- 1 tbsp feta cheese
- 1 tbsp grated parmesan
- 1 tbsp paprika
- ½ tsp salt

Method

1. Preheat oven to 350 degrees (180 C), and place a skillet on medium heat (do this at the beginning so it’s evenly heated by the time you’re ready to use it!)

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2. Mix together feta, paprika, salt until smooth
3. Add each of the other ingredients and form into small cakes
4. Place in the oven for 20 minutes
5. Finish the cakes on the skillet until both sides are slightly crisp
6. Enjoy hot off the skillet… but these also last refrigerated for *days*!

Ever aimlessly open the fridge at 4pm, wanting something savory that won't ruin your appetite for dinner? Or have a salad that's missing a punch? These Curried Carrot Cakes are exactly what you want to have around!

Snack on them hot or cold, serve them on a salad, or serve them as a side with dinner- they're definitely multitaskers!

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