

**Notes on
Flourless Carrot Almond Crunch Cake
Recipe from Ashikin (13 April 2026)**

This is the one I mentioned when we walked. I baked one yesterday. It was delicious, moist and I dare say, much healthier than the conventional carrot cake.

What I did:

- baked it in an 8" springform pan, the bottom lined with parchment paper.

- only made about 1/2 of the glaze, just enough to drizzle, else it would have been too sweet for me.

- used light olive oil

- weighed the almond meal because it is fluffier and lighter than flour so volume measurement may be incorrect. It is more accurate to weigh it instead

- added some dried cranberries in the batter