

# Carob 24 Hour Cake

## INGREDIENTS

1 cup rice milk or soy milk  
3/4 cup brown rice syrup  
3/4 cup cold pressed sunflower oil  
2 large eggs  
2 teaspoons vanilla

1 1/2 cups spelt flour  
3/4 cup millet flour  
1/4 cup barley flour  
1/2 tablespoon gloutin flour  
3/4 cup carob powder  
3/4 cup chopped walnuts or pecans  
2 teaspoons baking powder  
1/2 teaspoon salt

## PREPARATION

1. Preheat oven to 350°F.
2. In a large mixing bowl cream together brown rice syrup and 1/2 cup oil. Blend in eggs, carob powder, remaining oil and vanilla.
3. Separately, combine all dry ingredients.
4. Add dry ingredients to wet alternating with milk. Mix well and add chopped nuts.
5. Pour into well oiled or sprayed bundt (tube) pan.
6. Bake for 50 to 65 minutes. Test with long skewer for doneness till it comes out clean.
7. After cake has cooled for 20 to 30 minutes, carefully loosen around the edges of the pan and invert onto plate.
8. Frost with Carob Frosting (see *Frostings and Toppings* section for recipe).