

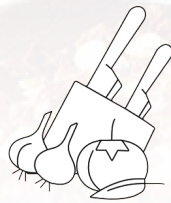
Millet-Coriander Carrot Cake

Prep Time: 10 minutes

Cook Time: 30 minutes

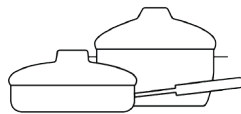
Servings: 8 people

Fun Fact: Millet is a dietary staple in Niger, often eaten for three meals a day.



Ingredients

1 cup of all-purpose flour	1/2 cup of coconut oil, melted
1 teaspoon of baking soda	1/4 cup of brown sugar
1 teaspoon of baking powder	1/4 cup of maple syrup
1/2 teaspoon of kosher salt	1 cup of grated carrot
1 tablespoon ground coriander seed	1/3 cup of uncooked millet
2 eggs	



Directions

1. Preheat oven to 350°F.
2. Line cake pan with parchment paper. Grease and flour paper and sides of pan.
3. In a medium mixing bowl, mix flour, baking soda, baking powder, salt, and coriander.
4. In a large bowl, whisk eggs, sugar, maple syrup, and coconut oil.
5. Add flour mixture, grated carrot, and millet to the large bowl and stir.
6. Add mixture to cake pan.
7. Bake for 30 minutes.