

HEALTHY SWEET

Hello, future oat milk drinker! Once you try the oatsome deliciousness of our milks, you'll be hooked. Oatly Barista, made from liquid oats, is delicious in coffee or over granola, and is fabulous in baked goods, such as the vegan carrot cake below.

Oatly Vegan Carrot Bundt Cake with Vegan Cream Cheese Glaze

Serves 10 to 12 **FOR THE CAKE**

- ¼ cup organic golden flaxseed meal
- ¾ cup Oatly Barista Oatmilk
- 12 oz. (about 1½ cups) organic cane or granulated sugar
- 10 oz. (about 2¼ cups) all-purpose flour
- 1 oz. (about ¼ cup) cornstarch
- 1 tsp. kosher salt
- 1 tsp. ground allspice
- 1 tsp. ground Aleppo pepper
- 3 oz. sweetened shredded coconut (about 1 cup)
- 3 oz. raw walnuts, coarsely chopped (about 1 cup)
- 8½ oz. carrots, grated on the large holes of box grater (about 3 cups)
- ¾ cups sunflower or other neutral oil
- 1 tsp. pure vanilla extract
- 2 tsp. baking powder, preferably aluminum-free
- Baking spray with flour

FOR THE GLAZE

- 6 oz. vegan cream cheese-style spread, at room temperature (about ¾ cup)
- 4 to 6 Tbs. Oatly Barista Oatmilk
- ¾ cup confectioners' sugar, more as needed
- 1 tsp. pure vanilla extract
- Pinch kosher salt

MAKE THE CAKE

In a small bowl, combine the flaxseed meal and Oatly Barista Oatmilk, and let sit until thickened, whisking occasionally, 15 to 20 minutes.

Meanwhile, combine the sugar, flour, cornstarch, salt, allspice, Aleppo pepper, coconut, and walnuts in the bowl of a stand mixer fitted with the paddle attachment. Mix on low speed until combined.

In a separate medium bowl, combine the carrots, oil, and vanilla, and stir with a wooden spoon. Add the carrot mixture and the flaxseed mixture to the stand mixer bowl. Mix on low speed until the mixture is well combined, scraping down the bowl as needed. Let sit in the stand mixer for 15 minutes.

Meanwhile, position a rack in the center of the oven, and heat to 350°F. Sift the baking powder over the cake batter, and mix on low, 30 to 45 seconds. Generously spray a 12-cup standard Bundt pan with the baking spray, coating all folds and the center funnel. Scrape the batter into the pan with a silicone spatula, and smooth the top. Put the pan on a rimmed baking sheet, and bake until the cake is golden and a cake tester inserted in the cake comes out clean, 55 minutes to 1 hour.

Transfer the pan from the sheet tray to a rack, and let cool in the pan for 1 hour. Turn the pan over onto a plate, and tap lightly with a spoon to release the cake. Carefully remove the pan, and let cool completely before glazing.

MAKE THE GLAZE

Put the cream cheese spread in a medium bowl, and beat with an electric hand mixer until creamy and soft. Add 2 Tbs. of the Oatly Barista Oatmilk, and beat until combined. Add half the confectioners' sugar, and beat until combined. Add an additional 2 Tbs. of the Oatly Barista Oatmilk and the remaining confectioners' sugar, and beat until smooth, scraping down the bowl occasionally, until the mixture is very thick and coats the back of a spoon. Adjust the consistency to your liking by adding more Oatly Barista Oatmilk or confectioners' sugar.

Drizzle the glaze over the cake. Let sit 30 minutes or until glaze sets before serving.



The fruity, spicy hit of Aleppo pepper enhances the flavor of this all-occasion carrot cake you'll make again and again. For optimum results, use a standard light colored 12 cup metal Bundt pan with a simple design.

