

Granny Smith's BELL PEPPER CAKE

Treat yourself to Granny Smith's Bell Pepper cake. This easy to make cake requires no butter or oil. We substituted these items by pureeing red Bell Peppers. We also diced Peppers to add color, texture, and flavor. So take a bite and savor the flavor!



Prep time: 20 minutes
Cook time: 30 Minutes
Serves: 12-18 People

Nutrition Facts

Serving Size (127g)		Servings Per Container	
Amount Per Serving			
Calories 240	Calories from Fat 35		
	% Daily Value*		
Total Fat 4g			6%
Saturated Fat 2g			10%
Trans Fat 0g			
Cholesterol 50mg			17%
Sodium 360mg			15%
Total Carbohydrate 48g			16%
Dietary Fiber 1g			4%
Sugars 34g			
Protein 5g			
Vitamin A 40%		Vitamin C 50%	
Calcium 6%		Iron 6%	
<small>*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:</small>			
	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
<small>Calories per gram:</small>			
<small>Fat 9 • Carbohydrate 4 • Protein 4</small>			

INGREDIENTS:

Cake:

- 2 red Bell Peppers, pureed
- 2 red Bell Pepper, diced
- 4 eggs
- 1 cup granulated white sugar
- 2 tsp vanilla extract
- 1 cup flour
- 2 tsp baking soda
- 2 tsp baking powder
- 1/2 tsp cinnamon
- 1/2 tsp salt
- 1 cup carrots, shredded

Icing

- 1 Granny Smith Apple, finely diced
- 12 oz cream cheese, softened
- 3 cups confectioner's sugar
- 1 tsp vanilla extract

CHEF'S TIP:

You can substitute diced green apples with diced pineapples to create a sweeter icing.

DIRECTIONS:

- Preheat oven to 375°F.
- Grease and flour a 9 inch x 11 inch rectangle pan.
- Wash, core, and chop the Bell Peppers for puree. Add them into food processor with sugar, blitz until smooth.
- In a large bowl, beat together eggs, Bell Pepper puree, and vanilla. Mix in flour, baking soda, salt, baking powder, and cinnamon. Then stir in carrots and pour mix into prepared pan.
- Bake in oven for 30 - 50 mins. After 30 mins check if the cake is completely baked by picking it with a toothpick. If the toothpick is clean, the cake has finished baking.
- Let the cake cool in the pan for 10 mins. Place cake on wire cooling rack and cool completely.
- To make the icing, use a medium bowl and mix in the cream cheese, confectioner's sugar, and vanilla until smooth. Then fold in diced apples.
- After the cake is completely cooled, ice the cake.



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