



Candied Carrot Dust

It blends the flavors and creates a sweet purple/red colored carrot powder

1/8 cup water

1/4 cup granulated sugar

1/3 cup mixed purple, orange, and white grated carrots

Candy the Grated Carrots:

- In a small saucepan, heat water and sugar; stir to dissolve sugar; bring to a boil; add the grated carrots; simmer for 10 minutes; stir occasionally.
- Remove from heat; leave standing for 5 minutes.
- Remove the carrots with a slotted spoon; drain off as much liquid as possible; spread the grated carrots out on a parchment lined baking paper.

Dehydrate the Candied Carrots:

- We used an air fryer to dehydrate the carrots by cooked them at 130-degree F for about 2 hours; removing any dried grated carrots during cooking. If a dehydrator is not available, you can use a convection oven to 130°F; or set aside to dry for about 24 hours or overnight.
- Set dehydrated grated carrots to cool. Place dried carrots in spice blender; blend until very fine texture. Set aside until decorating the cake.