



THE CAKE COOK BOOK

HANNAH GRANT

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- Healthy cakes, baked from veggies
- No added sugar, dairy free, gluten free

Now you can eat your cake and have your veggies too. Cakes designed for training, social events and special diets in mind, used and baked by athletes and families too. Featuring: The Endurance Pie, The Podium Pie, The Race Cakes and the Climber's Cake. Learn how to bake cakes that are Gluten-free, without added sugars, and dairy free. Learn how to turn plain vegetables into delicious cakes by using carrots, sweet potato, potatoes, beet and even celeriac – yep your kids will love it.

The Cake Cookbook teaches you how to bake delicious cakes with vegetables, designed for endurance training and fine tuned so the whole family will eat and ask for more. Learn how to bake easy vegan cakes. All cakes can be baked for training sessions in portion sizes or for parties with elaborate spreads on top.

Hannah Grant is a trained chef and has worked at, among other places, Noma. For five years, she was the chef for Bjarne Riis' cycling team, Saxo-Tinkoff, where she took part in a number of Grand Tours. She has also been a chef at the Dakar Rally and has won a Daytime Emmy Award for the Amazon Prime show *Eat Race Win*.

