

Seaweed Cake Recipe

<https://oliviacampbell.substack.com/p/the-first-lady-of-limu>

Developed using Nereocystis kelp common in California. In Hawai'i, Eucheuma from Kāne'ohe Bay or ogo may be used.

- Cream well 1 ½ cups salad oil, 2 cups sugar; add 3 eggs, one at a time, beating well after each addition.
- Add 2 cups grated carrots, 2 cups grated Eucheuma or 2 cups coarsely chopped ogo, 1 cup crushed, drained pineapple, or 1 cup fresh grated coconut.
- Sift together 2 ½ cups sifted flour, 1 teaspoon baking soda, 1 teaspoon salt, 1 teaspoon cinnamon. Mix all together.
- Add 1 cup walnuts if desired.
- Bake in oblong pan or loaf pan at 350 degrees for 45-50 minutes.
- Serve plain or with buttercream frosting.