

Carrot Bread

Serves 10

Ingredients Needed:

- 1-1/2 cups flour
- 1 tsp. baking soda
- 1-1/2 tsp. cinnamon
- 2 eggs
- 3/4 cup sugar
- 1/2 cup oil
- 3 large carrots (1 cup mashed)



Directions:

1. Preheat oven to 350 degrees.
2. Wash and chop 3 large carrots
3. Place chopped carrots in a pot over medium-high heat with about 2 cups of water, and cook for about 10 minutes or until tender.
4. Remove carrots from water and mash in a separate dish.

5. Combine flour, baking soda, and cinnamon in a bowl.
6. Beat the eggs, and mix in sugar, oil, and mashed carrots.
7. Gradually mix the flour mixture with the carrot mixture.
8. Pour into a greased 9" x 5" inch loaf pan and bake for 55–60 minutes.

Variations

- Mix in ½ cup raisins or cranberries after step #7.