

The Easter bunny is not the only one who can enjoy carrots. Add this tasty carrot dish to your Easter feast to help tame your sweet cravings!

Carrot Soufflé



Ingredients:

- 1 lb. carrots, steamed soft, then mashed
- ½ cup sugar or sugar substitute
- 1 tsp. baking powder
- ½ cup butter, softened but not warm or melted
- 3 eggs, beaten
- 3 T. flour
- 1 tsp. vanilla
- 1 tsp. cinnamon
- ½ tsp. nutmeg

Directions:

1. Preheat oven to 350 degrees F. and grease the baking dish.
2. Mix all ingredients in bowl with a mixer. Pour into an 8x8 inch glass baking dish. Bake for 45-50 minutes, or until knife inserted in center comes out clean.
3. Serve hot. Refrigerate to store leftovers for up to 2 days.