

Carrot Soufflé  
By Eva Crusenberry

1 ¾ lbs Peeled Carrots  
1 C. Sugar  
1 ½ teaspoon baking powder  
4 tablespoons oleo or ½ stick (softened)  
1 ½ Teaspoon vanilla  
Dash of Salt  
2 Tablespoons flour  
3 eggs – separated use whites last  
Powered Sugar

Steam or Boil Carrots until soft – drain, add sugar, oleo, baking powder, salt, egg yolks, vanilla and mix with mixer. Add flour and mix well. Beat egg whites until peaks form. Fold into carrot mixture.

Pour in baking dish until ½ full. Bake @ 350 degrees for 1 hour or until top is brown. Sprinkle top with powdered sugar. Eat while warm.

Serves 5