

CARROT SOUFFLE

Jo Ann H

1 pound carrots, peeled and chopped
3 large eggs, lightly beaten
1/4 cup sugar
1/2 cup butter, melted
3 Tablespoons all-purpose flour
1 teaspoon baking powder
1 teaspoon vanilla extract

Directions:

Bring carrots and enough water to cover, to a boil in a medium saucepan; cook 45 minutes or until **very tender**. Drain.

Process carrots in a food processor until smooth. (I do this the day before and then place in the refrig. On the next day, I take the carrots out of the refrig and leave, covered, on the counter for 1 hour before I add the other ingredients).

Stir together carrot puree, lightly beaten eggs, and remaining ingredients.

Spoon into a lightly greased 1-quart baking dish.

Bake at 350 for 45 minutes or until set, uncovered.

(Can remove from oven, let cool for 10 minutes, then cover with aluminum foil, until ready to serve. But if serving an hour or so later, I place it in the oven, which is still warm but is turned off).