

Nanny J's Carrot Souffle

Ingredients:

- 3 1/2 lb peeled carrots
- 2 1/2 c. sugar
- 1 T. Baking Powder
- 1 T. vanilla
- 1/4 c. flour
- 6 eggs, beaten
- 1 c. butter or margarine, softened
- powdered sugar (optional)

Directions:

Preheat the oven to 350.

Grease a 9x13 pan.

Cook the carrots until tender. Drain well, if needed.

Add the sugar, baking powder, and vanilla to the warm carrots.

Mix until smooth.

Stir in the flour and mix well.

Add the eggs and margarine, mix well.

Pour into the prepared pan.

Bake 50-60 minutes or until the top is a light golden brown.

Dust with the powdered sugar, if desired.