

Carrot Soufflé

Oscar · 28/09/2024

**Prep Time**

1 hr 15 mins

Difficult

Medium

Servings

6

Description

This carrot soufflé makes an excellent side dish or great to serve with brunch

Ingredients

- - 1 pound carrots
- coarsely chopped - ½ cup butter - 1 teaspoon vanilla extract - 3 large eggs - 3 tablespoons all-purpose flour
- 1 teaspoon baking powder - ½ teaspoon salt - ¾ cup white sugar

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 2-quart casserole dish. Bring a large pot of salted water to a boil. Add carrots and cook until tender
2. 15 to 20 minutes. Drain and mash. Stir in butter
3. vanilla extract
4. and eggs; mix well. Sift flour
5. baking powder
6. salt
7. and sugar together. Stir into carrot mixture and blend until smooth. Transfer to the prepared casserole dish. Bake in the preheated oven for 45 minutes.