

Fresh Carrot Soufflé

Oscar · 28/09/2024

**Prep Time**

1 hr 30 mins

Difficult

Medium

Servings

8

Description

A carrot soufflé as good as your favorite restaurant makes

Ingredients

- - 1 ¾ pounds carrots
- peeled and chopped - 1 cup white sugar - 1 ½ teaspoons baking powder - 1 ½ teaspoons vanilla extract - 2 tablespoons all-purpose flour - 3 eggs
- beaten - ½ cup margarine
- softened - 2 teaspoons confectioners' sugar

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Bring a large pot of water to a boil. Add carrots and cook until very tender
2. 7 to 10 minutes. Drain and transfer to a large mixing bowl. Use an electric mixer to beat warm carrots with sugar
3. baking powder
4. and vanilla extract until smooth. Mix in flour
5. eggs
6. and margarine. Transfer to a 2-quart baking dish. Bake in the preheated oven until the top is golden brown
7. about 1 hour. Sprinkle lightly with confectioners' sugar before serving.