



## Carrot Souffle with Brown Sugar

Oscar · 28/09/2024



### Prep Time

1 hr 30 mins

### Difficult

Medium

### Servings

8

### Description

Sweet carrot Souffle made with brown sugar and vanilla A must to bring along next time you are invited for dinner Easy unique and always a hit

### Ingredients

- - 2 pounds carrots
- peeled and chopped -  $\frac{1}{2}$  cup margarine - 3 eggs -  $\frac{3}{4}$  cup brown sugar -  $\frac{1}{4}$  cup flour - 1  $\frac{1}{2}$  teaspoons baking powder -  $\frac{3}{4}$  teaspoon baking soda

### Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Bring a stockpot of salted water to a boil. Cook carrots until tender
2. 10 to 15 minutes. Remove from heat
3. and drain well. Place carrots in a food processor with the margarine
4. and pulse to puree. Add the eggs
5. brown sugar
6. flour
7. baking powder
8. and baking soda
9. and process until smooth. Pour carrot mixture into a 1 quart
10. round baking dish. Place the dish inside a larger dish with 1 inch of water to prevent burning bottom of casserole. Bake
11. uncovered
12. in the preheated oven for 1 hour
13. or until firm.