
Food for the Soul

Golden Carrot Soufflé

Side Dishes

1 lb carrots, peeled and sliced

1/2 C margarine, melted

3 eggs

1/2 C sugar

3 T flour

1 t baking powder

1 t vanilla extract

Instructions

Cook carrots until tender in small amount of boiling water; drain. Combine carrots and margarine in a blender. Blend until smooth. Add eggs, sugar, flour, baking powder and vanilla; blend well. Spoon mixture into a greased, one-quart soufflé or casserole dish. Bake at 350 degrees for 45 minutes or until firm

--Chip Macon
