

Dale's

Southern Grill "A SOUTHERN EXPERIENCE..."

CARROT SOUFFLÉ

Ingredients

3 lbs. Carrots, peeled
4 TBLs All Purpose Flour
1 cup Sugar
1 cup Liquid Margarine
½ cup Brown Sugar
1 tsp Cinnamon
6 Fresh Eggs
1 tsp Vanilla
1 TBLs Baking Powder
1 TBLs Confectioners Sugar

Cut carrots into 1" chunks, place in sauce pan cover with water add a dash of salt cook over medium heat for 45 min. or until they are very soft. Test with a fork. While carrots are hot, whip in a food processor or blender; add sugars, baking powder, and vanilla. Add flour and mix until smooth. Add eggs and cinnamon then margarine. Be careful not to over mix, you don't want a lot of foam.

Place in oven dish fill dish about ¾ full allowing for it to rise, bake for 60 minutes at 350 degrees, or until center springs back to touch. Dust with confectioner's sugar before serving. Yield: 8-10 servings.
