



# Carrot Souffle

a recipe from Georgia School Nutrition

MAKES: 12 ½ cup servings    PREP TIME: 20 minutes plus bake time    CATEGORY: Side

## Ingredients:

2 lb	Carrots, large, Georgia Grown
3	Eggs
2 Cups	Brown sugar
8 Tbsp	Butter, unsalted, melted
1/4 Tbsp	Cinnamon, ground
1/4 tsp	Ginger, ground
1/8 tsp	Cloves, ground

## Steps:

1. Preheat oven to 350 degrees F.
2. Lightly grease bottom and sides of baking dish.
3. Wash carrots to remove any dirt and debris.
4. Steam carrots until softened and add to food processor or blender.
5. Mix in brown sugar, cinnamon, ginger, cloves.
6. Mix in eggs and melted butter.
7. Pour mixture onto greased baking pan and spread out evenly.
8. Bake for about 50 minutes or until lightly golden brown.