



Carrot Souffle

a recipe from Georgia School Nutrition Program

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

Ingredients:

2 lb	Carrots, large, GA Grown
3	Eggs
2 Cups	Brown Sugar
8 Tbsp	Butter, unsalted, melted
1/4 Tbsp	Ground Cinnamon
1/4 tsp	Ground Ginger
1/8 tsp	Ground Cloves

Steps:

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