

CARROT SOUFFLÉ

1 lb. carrots

1/2 c. melted butter

3 eggs

2/3 c. sugar

3 T. flour

1 t. baking powder

1 t. vanilla

1. Chop carrots, microwave 15 minutes in bowl with water (cover loosely); stir after 7 minutes.
2. Combine other ingredients in separate bowl.
3. Pour everything into a blender, blend well.
4. Pour mixture into 1 Qt. round greased dish
5. Bake at 350° for 45 min.

(Can easily double. OK to make ahead and refrigerate.)