

Carrot Souffle

1 pound of carrots
 $\frac{1}{2}$ butter
1 t. vanilla extract
3 eggs
3 T. flour
1 t. baking powder
 $\frac{1}{2}$ t. salt
 $\frac{3}{4}$ cup white sugar

Preheat oven (350)

Boil coarsely cut carrots until tender, 15-20 min. Drain + mash. Stir in butter, vanilla extract and eggs, mix well. Sift together flour, baking powder, salt, and sugar; stir into carrot mixture and blend smooth. Transfer to baking dish. Bake for 45 minutes.