

## **CARROT SOUFFLE**

### **Ingredients:**

- 2 pounds carrots peeled and thinly sliced
- 2 shallots minced
- ½ cup butter melted
- ¼ teaspoon cinnamon
- 4 eggs
- ¼ cup all purpose flour
- 1 ¼ teaspoons baking powder
- ¾ teaspoon salt
- ½ cup granulated sugar

### **Directions:**

Preheat oven to 350 degrees F if you are planning to cook right away. Note: recipe may be made and kept unbaked for up to 24 hours if making before holiday. May note to bake slightly longer due to refrigeration.

Bring a pot of lightly salted water to a boil. Add the carrots, cook for 15-18 minutes or until all carrots are very tender, avoiding any carrots chunks in final mixture.

Drain the carrots and place them in the bowl of a food processor. Add the butter, shallots, cinnamon and eggs. Process until smooth.

Add the flour, baking powder, salt and sugar to the food processor. Pulse until combined.

Pour the carrot mixture into the prepared dish. Bake for 45 minutes to one hour or until golden brown and the center is firm to touch.

If added sweetness is desired, garnish with sifted powdered sugar on top.

Serves 6 as side dish

Recipe by Junior League of Palo Alto (slightly modified)