
Nonie`s Pineapple Carrot Bread

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

3 eggs
1 1/2 cups salad oil
2 cups sugar
2 cups grated raw carrots
1 small can crushed pineapple with juice
2 teaspoons vanilla
1 cup chopped nuts
3 cups sifted flour
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon baking powder
1 tablespoon cinnamon

In a large mixing bowl, beat the eggs, oil and sugar. Stir in the carrots, pineapple with its juice, vanilla and nuts.

In a bowl, sift together the flour, salt, baking soda, baking powder and cinnamon. Add to and thoroughly mix with the carrot mixture. Pour the mixture into two greased loaf pans.

Bake at 350 degrees for about 45 minutes or until done. (Can also be baked in a ten-inch tube pan at 350 degrees for one hour or until done.)

Yield: 2 loaves

Breads, Muffins

Per Serving (excluding unknown items): 6838 Calories; 425g Fat (55.0% calories from fat); 79g Protein; 703g Carbohydrate; 27g Dietary Fiber; 636mg Cholesterol; 4116mg Sodium. Exchanges: 19 1/2 Grain(Starch); 5 Lean Meat; 81 Fat; 27 Other Carbohydrates.