

# Carrot Souffle II

Barbara Berns

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

*2 cans (16 ounce ea) sliced  
carrots, drained  
1/2 cup margarine, melted  
1 teaspoon vanilla  
1 cup orange juice  
3 tablespoons brown sugar  
3 eggs, beaten  
1 cup sugar  
3 tablespoons flour  
1 teaspoon baking powder  
cornflakes  
2 tablespoons margarine,  
melted*

Preheat the oven to 350 degrees.

In a blender, process the carrots until smooth. Add the melted margarine, vanilla, orange juice, eggs, sugar, flour and baking powder. Process until blended.

Pour the mixture into a two-quart casserole dish. (This can be made two days ahead of time. Refrigerate.).

In a bowl, mix the crushed cornflakes with three tablespoons of brown sugar for the topping. Spread over the top of the casserole.

Bake, uncovered, for 45 minutes.

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Per Serving (excluding unknown items): 2378 Calories; 130g Fat (48.3% calories from fat); 26g Protein; 287g Carbohydrate; 5g Dietary Fiber; 636mg Cholesterol; 2088mg Sodium. Exchanges: 1 Grain(Starch); 2 1/2 Lean Meat; 2 1/2 Vegetable; 2 Fruit; 24 Fat; 15 Other Carbohydrates.