

Carrot Bread

From – From Asparagus to Zucchini

1 cup sugar
2/3 cup vegetable oil
2 eggs
1 ½ cups flour
1 tsp baking soda
1 tsp baking powder
1 tsp cinnamon
¼ tsp salt
1 cup grated carrots
1 cup chopped walnuts or pecans

- Heat oven to 375 degrees.
- Grease and flour a loaf pan.
- Combine sugar, oil and eggs. Cream thoroughly.
- Sift together flour, baking soda, baking powder, cinnamon and salt.
- Stir into creamed mixture.
- Stir in carrots and nuts.
- Spread batter evenly in loaf pan.
- Bake 55 minutes.
- Cool in pan on wire rack.



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