

Carrot Soufflé

Ingredients

- 2 c. carrots
- 2 tsp. lemon juice
- ½ c. butter (softened)
- ¼ c. sugar
- 1 Tbs. flour
- 1 tsp. salt
- ¼ tsp. cinnamon
- 1 c. milk
- 3 eggs

Preparation

- Preheat oven to 350°
- Mix all ingredients until smooth (either in food processor or blender)
- Pour into 2 Quart casserole dish – lightly buttered
- Bake uncovered 45-60 minutes (until center firm to touch)
- Avoid cartoon rabbits wearing berets