

Carrot Soufflé

2 SERVINGS

Ingredients

- 5 ounces carrots, coarsely chopped
 - 2 tablespoons and 2 teaspoons margarine
 - ¼ teaspoon vanilla extract
 - 1 egg
 - 1 tablespoon all-purpose flour
 - ¼ teaspoon baking powder
 - 1/8 teaspoon salt
 - ¼ cup white sugar
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Directions

- Preheat oven to 350 degrees F
- Lightly grease a small casserole dish.
- Bring a large pot of salted water to a boil.
- Add carrots and cook until tender, 15 to 20 minutes.
- Drain and mash
- Stir in margarine, vanilla extract and eggs, flour, baking powder, salt and sugar; stir into carrot mixture and blend until smooth.
- Transfer to prepared casserole dish.
- Bake for 45 minutes.