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.

For more recipes visit us at
www.HealthyHarvestFarmCSA.com