

Please print, cut out, and keep in your recipe box.

Carrot Bread



- 2 sticks unsalted butter
- $\frac{1}{2}$ cup white sugar
- $\frac{1}{2}$ cup light brown sugar
- 3 large eggs
- 2 cups all purpose flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. salt
- 2 tsps. cinnamon
- 4 cups grated carrots
- 1 cup chopped nuts (hazel, walnut or almond)

Mix sugar and butter until fluffy, add eggs and mix well.
Add all dry ingredients and mix well.
Add grated carrots and nuts.
Makes two 9x5x3 pans or 6 mini loaf pans

Bake at 350° approx. 1 hour until firm to touch for large pan. Bake $\frac{1}{2}$ hour for small pans.

Serve at brunch with chicken salad or wrap with cellophane and ribbon for homemade gift.

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