



### **Piccadilly Carrot Soufflé**

This is one of the Piccadilly Cafeteria's most popular recipes. There is never any leftover when I serve this wonderful soufflé using carrots. Even the kiddy-poops liked it!

#### **Ingredients:**

3 1/2 lbs. carrots, peeled  
2 1/2 C. sugar  
1 Tbsp. baking powder  
1 Tbsp. vanilla  
1/4 C. flour  
6 eggs  
1/2 lb. butter, softened  
Powdered sugar



#### **Directions:**

1. Steam or boil carrots until extra soft. Drain well.
2. While carrots are warm, add sugar, baking powder, and vanilla.
3. Whip with mixer until smooth.
4. Add flour and mix well.
5. Whip eggs and add to flour mixture, blend well.
6. Add softened butter to mixture and blend well.
7. Pour mixture into 13 by 9 inch baking dish about half full as the soufflé will rise.
8. Bake in 350-degree oven about 1 hour or until top is a light golden brown.
9. Sprinkle lightly with powdered sugar over top before serving.