Recipe for: Carrot Soufflé

From the kitchen of: Johanna Bringhurst

1. Peel and boil one pound of carrots in salted water for half an hour.
2. Blend in the food processor until it becomes a very smooth puree.
3. Combine carrots with:
   a. a stick of butter
   b. 1 t Vanilla
   c. 3 eggs
   d. 3 T flour
   e. 1 t baking powder
   f. 1 t salt
   g. 1/2 cup white sugar--I like to use the zest from half an orange, leave it in the sugar for an hour before using so the sugar pulls out all the orange oils
   h. 2 t molasses
   i. 1 T honey
   j. .25 t cardamom
   k. a teensy bit of clove--like enough powder to coat the head of a pin
   l. .5 t good cinnamon
   m. a few jerries of freshly grated nutmeg
   n. some love and affection
   o. Blend until smooth.
4. Put the mixture in a well-buttered casserole dish and bake at 350 for 45 minutes, or until set.
5. Let it relax for about 15-20 minutes before serving. Note - should be made right before serving--the magic goes away with the reheat and goes from magic texture to delicious baby food.
6. While you serve sing the following jingle: Hey, Hey, Hey, Hey, Carrot Soufflé, Comin' your way, on Thanksgiving Day.
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Story
I thought I would share a cherished recipe from my family for the holidays. My brother discovered Carrot Souffle years ago and now there is no going back!