

Carrot Loaf

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Ingredients:

1 large egg.
1 ½ cups of flour.
1 cup of shredded carrots.
½ cup of white sugar, granulated.
½ cup of brown sugar, packed.
½ cup of vegetable oil.
½ cup of chopped nuts.
½ cup of raisins.
1 teaspoon of cinnamon.
½ teaspoon of baking soda.
¼ teaspoon of salt.
¼ teaspoon of baking powder.

Preparation:

Stir together the flour, cinnamon, baking soda, salt and baking powder.

In a separate bowl, mix together the white and brown sugar, shredded carrots, vegetable oil and egg.

Combine the two mixtures, then add the chopped nuts and raisins.

Spoon the mixture into a greased and floured loaf pan (about 8*4*2 inches).

Bake at 350°F for about 60 minutes, until a toothpick comes out clean.

Allow to cool for 15 minutes.

Store in an airtight container overnight.

Serve as desired.