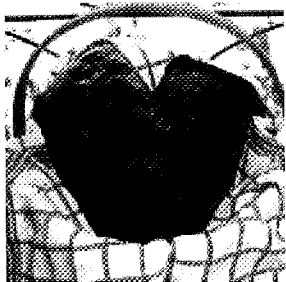


Pineapple Carrot Bread

allrecipes.com



Rated: ★★★★★

Submitted By: Sue Yount

Photo By: TUNISIANSWIFE

Prep Time: 15
Minutes

Cook Time: 55
Minutes

Ready In: 1 Hour 10
Minutes

Servings: 32

"If you like carrot cake, you'll surely enjoy the taste of this lovely loaf shared by Sue Yount of McBain, Michigan. Each moist slice is chock-full of shredded carrot, crushed pineapple and crunchy chopped walnuts."

INGREDIENTS:

3 cups all-purpose flour	3/4 cup vegetable oil
1 teaspoon salt	1 cup finely shredded carrots
1 teaspoon baking soda	1 (8 ounce) can crushed pineapple, undrained
1 teaspoon ground cinnamon	2 teaspoons vanilla extract
3 eggs	1 cup chopped walnuts
2 cups sugar	

DIRECTIONS:

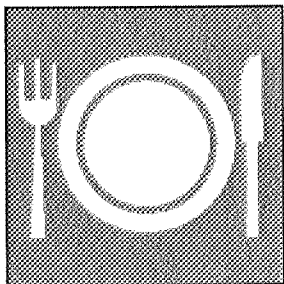
1. In a bowl, combine the dry ingredients. In a mixing bowl, beat the eggs, sugar and oil; add carrot, pineapple and vanilla. Stir into dry ingredients just until moistened. Fold in walnuts. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans.
2. Bake at 350 degrees F for 55-60 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks.

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Carrot Casserole

allrecipes.com



Rated: ★★★★★

Submitted By: Jane

Prep Time: 15
Minutes
Cook Time: 30
Minutes

Ready In: 45
Minutes
Servings: 6

"Carrots are baked with cream of celery soup and processed cheese. Buttery, seasoned croutons top it all off."

INGREDIENTS:

5 cups sliced carrots	salt and pepper to taste
3 tablespoons butter	1/2 cup cubed processed cheese
1 onion, chopped	2 cups seasoned croutons
1 (10.75 ounce) can condensed cream of celery soup	1/3 cup melted butter

DIRECTIONS:

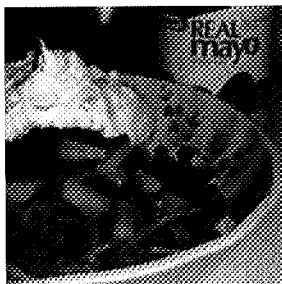
1. Preheat oven to 350 degrees F (175 degrees C). Grease a 2 quart casserole dish.
2. Bring a pot of water to a boil. Add carrots and cook until tender but still firm, about 8 minutes; drain.
3. Melt 3 tablespoons butter in a medium saucepan. Saute onions and stir in soup, salt, pepper and cheese. Stir in cooked carrots. Transfer mixture to prepared dish.
4. Toss croutons with 1/3 cup melted butter; scatter over casserole.
5. Bake in preheated oven for 20 to 30 minutes, or until heated through.

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Pineapple Carrot Salad

allrecipes.com



Rated: ★★★★★

Submitted By: Meredith

Photo By: tenderbelle61

Servings: 5

"Pineapple tidbits, raisins and grated carrot are mixed with sweetened pineapple yogurt and chilled before serving this salad for six."

INGREDIENTS:

1/2 cup raisins	1 cup pineapple yogurt
2 cups pineapple tidbits, drained	2 tablespoons white sugar
1 pound carrots, grated	1/8 teaspoon salt

DIRECTIONS:

1. Soak raisins in hot water for 30 minutes. Drain and dry.
2. In a mixing bowl, combine the raisins, pineapple and carrots.
3. Mix together the yogurt, sugar and salt. Add to carrot mixture; mix well, cover and refrigerate.

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Carrot Cake III

allrecipes.com



Rated: ★★★★★

Submitted By: Tammy Elliott

Photo By: Allrecipes

Prep Time: 30
Minutes

Cook Time: 1 Hour

Ready In: 2
Hours

Servings: 18

"I've tried many carrot cakes, and this is my favorite recipe. If you don't like pecans, feel free to leave them out."

INGREDIENTS:

4 eggs	3 cups grated carrots
1 1/4 cups vegetable oil	1 cup chopped pecans
2 cups white sugar	frosting
2 teaspoons vanilla extract	1/2 cup butter, softened
2 cups all-purpose flour	8 ounces cream cheese, softened
2 teaspoons baking soda	4 cups confectioners' sugar
2 teaspoons baking powder	1 teaspoon vanilla extract
1/2 teaspoon salt	
2 teaspoons ground cinnamon	

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.
2. In a large bowl, beat together eggs, oil, white sugar and 2 teaspoons vanilla. Mix in flour, baking soda, baking powder, salt and cinnamon. Stir in carrots. Fold in pecans. Pour into prepared pan.
3. Bake in the preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan.
4. To Make Frosting: In a medium bowl, combine butter, cream cheese, confectioners' sugar and 1 teaspoon vanilla. Beat until the mixture is smooth and creamy.
Frost the cooled cake.

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