



FROM THE KITCHEN AT
MINERAL SPRINGS RANCH

S O T E R
VINEYARDS

CARROT SOUFFLÉ

1 lb. carrots, peeled
½ cup sugar
1 tsp. baking powder
½ tsp. salt
1 tsp. vanilla
3 eggs
½ cup butter, melted
3 Tbsp. flour

This recipe comes to us from our very own Chef Clayton Allen's mother, Carla. A family classic, slightly sweet and tender with a delicate texture. Something worth bringing to the table this holiday season. Serve as a side with your savory main course or as the grand finale to top off a festive dinner.

Bring 1lb carrots to a boil in a large pot of water. Continue to boil until fork tender, then drain.

Combine all ingredients together in a food processor until smooth or alternatively in a deep bowl with an immersion blender. Pour batter into a greased 9x9 baking dish and bake at 350 in a preheated oven for 1 hour. Serve immediately.