



CRANBERRY CARROT BREAD



INGREDIENTS

- 1½ cups grated carrots
- 1 cup fresh or frozen cranberries
- 1 cup brown sugar
- 1 egg
- 1 tsp lemon juice
- 1 tsp baking soda
- 3 Tbsp vegetable oil
- 3 Tbsp poppy seeds
- 1 cup boiling water
- 2 cups flour
- 2 tsp baking powder
- 1 tsp cinnamon
- ½ tsp salt

INSTRUCTIONS

1. In large bowl, beat together oil and egg.
2. Stir in carrots, cranberries, brown sugar, lemon juice, and soda.
3. Pour on boiling water, and let rest.
4. In a separate bowl, combine remaining ingredients.
5. When carrot mixture has rested at least 10 mins., add flour mixture and stir just until moistened.
6. Pour into greased loaf pan and bake at 350 F for 40 to 50 minutes.
7. Let cool in pan for 10 mins.

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