



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

Hero Vegetable: **CARROTS**

### Carrot Breakfast Bread

**Ingredients:**

1½ cup flour  
½ cup applesauce  
1 tsp cinnamon  
½ tsp nutmeg  
¼ cup vegetable oil  
3 eggs  
1 tsp baking soda  
1 tsp baking powder  
4 oz crushed pineapple, drained  
½ cup golden raisins  
½ cup brown sugar  
1 cup carrots, shredded  
1 tsp vanilla

**Directions:**

Preheat your oven to 350F. Grease and flour a loaf pan. Set aside.

In a large mixing bowl, combine all the dry ingredients with a whisk. Set aside. In a separate, medium size mixing bowl, combine all the wet ingredients, beating with an electric mixer until just combined. Pour the batter into the dry mixture and beat again until just combined. With a spatula, fold in the carrots and raisins. Bake for 40 - 50 minutes or until a toothpick inserted comes out clean.