

Golden Carrot Loaf

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*1 tablespoon onion,
chopped
3 tablespoons butter
1/2 teaspoon salt
1/4 teaspoon pepper
2 eggs, well beaten
1 1/2 cups milk
1 cup bread crumbs
2 cups raw carrots, grated*

Preheat the oven to 350 degrees.

In a skillet, brown the onion in butter. Add the bread crumbs.

In a bowl, mix the onion mixture, salt, pepper, eggs, milk and carrots.

Transfer the mixture to a greased casserole dish.

Bake until brown.

Serve hot with hard-boiled eggs and white sauce.

Per Serving (excluding unknown items): 1110 Calories; 62g Fat (50.8% calories from fat); 39g Protein; 97g Carbohydrate; 3g Dietary Fiber; 567mg Cholesterol; 2668mg Sodium. Exchanges: 5 Grain(Starch); 1 1/2 Lean Meat; 0 Vegetable; 1 1/2 Non-Fat Milk; 11 Fat.