

Spicy Carrot and Pecan Souffle

Servings : 6

Amount	Measure	Ingredient - Preparation Method
2	pounds	carrots - scraped and quartered
8	tablespoons	butter - cut into chunks and softened
1/4	cup	sugar
1/4	cup	milk
3	large	egg
1/2	cup	chopped pecan
2	tablespoons	all-purpose flour
1	teaspoon	baking powder
1/4	teaspoon	ground cinnamon
1/8	teaspoon	ground nutmeg

Preheat oven to 350.

Place carrots in large saucepan with enough water to cover, and bring to a boil. Reduce heat to moderate, cook till carrots are tender, about 20 minutes, and drain.

Place carrots in fiid processor, and butter and sugar, and process till well blended. Add all remaining ingredients and process until smooth, scraping down sides. Scrape into 1.5 to 2 quart souffle dish and bake till set, about 45 minutes.