

Carrot Soufflé

By: DairyFreeGina

Dairy Free

Vegan

Gluten Free



My friend Marina makes this for Easter dinner. I've modified it to make it dairy free by using coconut oil. You could also use a vegan "butter". It can also be made gluten free by using gluten free "flour"

2 lbs. carrots

3 eggs

¼ tsp cinnamon

½ cup sugar

1 Tbsp. baking powder

½ cup coconut oil

2 Tbsp. flour

1 cup coconut milk

Cook carrots, then mash. Mix all other ingredients together and add to mashed carrots. Pour carrot mixture into blender and puree.

Pour into baking dish and cook at 350 for 54-50 minutes or until brown.

