

Carrot Pecan Bread

As found at www.spiralpathfarm.com



1 cup sugar
2/3 cup oil
2 eggs
1 1/2 cups flour
1 tsp baking soda
1 tsp baking powder
1 tsp cinnamon
1/4 tsp nutmeg
1/4 tsp salt
1 cup grated carrots
1 cup chopped nuts

Preheat oven to 375°. Grease and flour a bread pan.

In a medium bowl stir together sugar, oil and eggs. Add dry ingredients and mix well. Fold in carrots and nuts and pour into pan. Bake 50-55 minutes or until bread tests done. Let cool 15 minutes in pan then turn out onto cooling rack.

