

# CARROT BREAD & LEMON GLAZE FROSTING

## You will need:

- ✓ ½ cup flour
- ✓ 1 ½ tsp baking soda
- ✓ 1 cup walnuts
- ✓ ¼ cup sugar
- ✓ 1 tsp vanilla
- ✓ 1 ½ tsp CHIEF cinnamon
- ✓ ½ tsp CHIEF salt
- ✓ 2 eggs
- ✓ 1 cup salad oil
- ✓ 1 ½ cup carrot pieces

## How to Prepare:

1. Heat oven to 350 F ; grease 9" x 5" loaf pan
2. Sift flour, baking soda, salt and cinnamon into large mixing bowl. Set aside
3. Chop nuts in blender or with sharp knife. Add to dry ingredients
4. Mix sugar, eggs, oil and vanilla until smooth in blender
5. Add carrot pieces to mixture in blender and liquefy
6. Pour over dry ingredients and mix only until dry ingredients are moistened
7. Pour into pan and bake 1 hour or until tester comes out clean, cool 5 minutes in pan, then cool before frosting with lemon glaze.

# LEMON GLAZE FROSTING

## You will need:

- ✓ ½ cup icing sugar
- ✓ 1 tbsp. milk
- ✓ ½ cup lemon juice

## How to Prepare:

1. Put all ingredients in blender and process until sugar is liquefied
2. Pour over bread spreading with a spatula
3. Frosting will drizzle over bread