

## CARROT BREAD

1-1/2 Cups All-Purpose Flour  
1 Teaspoon Baking Soda  
2 Teaspoons Baking Powder  
2 Teaspoons Cinnamon  
1/2 Teaspoon Salt  
1 Cup Vegetable Oil

1-1/2 Cups Brown sugar, firmly packed 3 Eggs  
1/2 Cup Chopped Walnuts  
1/2 Cup Canned Crushed Pineapple, with juice, drained  
1/2 Cup Raisins  
1 Cup finely shredded Carrots

### Method

1. Sift first five ingredients into a mixing bowl.
2. In a separate bowl, whisk together the oil, sugar and eggs.
3. Stir the liquid mixture into the flour; mix well.
4. Add the next four ingredients; stir again.
5. Grease and flour a 9" square pan or four mini-loaf pans.  
(Fill the pans 2/3 full with batter)
6. Bake at 350° for about 40 minutes. (Mini loaves take about 30 minutes.)

(Yields one 9" square, or four 3" x 6" mini-loaves.)