

Carrot Bread (Farmhouse Style)

Yield: 10 slices

PREP TIME: 15 minutes

COOK TIME: 1 hour

INGREDIENTS:

- 1 cup brown sugar
- 1 cup granulated sugar
- 4 eggs
- 1 1/2 cups oil
- 3 cups flour
- 2 teaspoons baking powder
- 1 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 teaspoon allspice
- 2 teaspoons cinnamon
- 4 cups fresh grated carrots

DIRECTIONS:

1. Mix well brown sugar, granulated sugar, eggs, and oil.
2. In a separate bowl mix flour, baking powder, baking soda, salt, allspice, and cinnamon. Slowly stir into the wet mixture
3. Stir in carrots.
4. Divide batter evenly between 2 loaf pans that have been greased and floured. Bake in a 350°F oven for 1 hour until a toothpick inserted in the center comes out clean.

Nutrition Facts: Calories: 375kcal, Carbohydrates: 76g, Protein: 7g, Fat: 6g, Saturated Fat: 1g, Cholesterol: 65mg, Sodium: 291mg, Potassium: 338mg, Fiber: 3g, Sugar: 44g, Vitamin A: 8649IU, Vitamin C: 3mg, Calcium: 89mg, Iron: 2mg

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