

High Altitude Carrot Bread Recipe

This recipe is perfect for summer BBQ's!! An easy side dish you can make ahead of time!

Equipment

- Bread Loaf Pan (preferably glass)

Ingredients

- 4 large eggs
- 1 cup sugar minus 1 tbsp
- 1 1/2 cup flour plus 1 tbsp
- 3/4 tsp salt
- 3/4 tsp baking powder
- 2 tsp cinnamon
- 1/4 tsp all spice
- 3/4 cup avocado oil
- 2 tsp vanilla extract
- 2 cups shredded carrots
- 1/2 cup chopped walnuts
- 1-2 tsp brown sugar

Instructions

1. Preheat your oven to 360F.
2. Prepare your bread loaf pan by lightly greasing it with avocado oil, or an oil of your choice.
3. Crack the eggs into your mixing bowl.
4. Add the sugar to the eggs and start to beat them together on a medium speed. Then increase to a higher speed when you can. Beat until the color starts to lighten, about 4 minutes total.
5. While you are beating the eggs, in a small bowl combine the flour, salt, baking powder, cinnamon and all spice. Quickly mix together with a fork.
6. Once the egg mixture is done, slowly drizzle the oil into the egg mixture and mix until combined.
7. Add the vanilla extract to the egg mixture and mix until combined.
8. Add the flour mixture to the egg mixture and mix gently until just combined.
9. Add the shredded carrots and mix until combined.
10. Add the walnuts and mix until combined.
11. Mix by hand quickly to make sure everything is incorporated, then add the mixture into your bread loaf pan.
12. Sprikle the top with 1-2 tsp of brown sugar.
13. Bake for 60-70 minutes, until a butter knife or skewer comes out clean.
14. Let the bread cool in the pan for about 15 minutes, then transfer to a cooling rack to cool completely.
15. Store any leftovers in an airtight container. The bread will last for about 2 days at room temperature and 5-7 days in the refrigerator. If you wanted to make it in advance you could freeze it for up to 3 months.