



Carrot Quick Bread

This quick bread is absolutely delicious. You will eat your fruit, nuts, and veggies without even thinking about it!

Ingredients

- 1¾ cups (265 g) [Pamela's Bread Mix](#)
- 1 teaspoon salt
- 2½ teaspoons baking powder
- 1½ teaspoons cinnamon
- ½ teaspoon nutmeg
- 2 eggs, large
- ¼ cup oil
- 2 teaspoons vanilla
- ¾ cup granulated sugar
- 1¼ cups grated carrots
- ¾ cup nuts, chopped (optional)
- ½ cup raisins (optional)

Directions

Preheat oven to 350° with rack in the middle of the oven. Spray an 8 x 4-inch loaf pan with nonstick cooking spray.

In a medium bowl, mix together Bread Mix, salt, baking powder, cinnamon, and nutmeg; set aside. In the bowl of a stand mixer with paddle attachment, beat eggs until frothy, then add oil and beat until creamy. Add vanilla and sugar and mix well. Add carrots mix to combine. Slowly add flour mixture and mix until well combined. Add nuts and raisins and mix again.

Pour batter into sprayed loaf pan and spread evenly. Bake for 65 to 75 minutes, until the sides of the loaf just start to pull away from the pan, bread springs back when gently touched, and a toothpick inserted near the center comes out clean. Allow to rest in the pan for at least 10 minutes before removing to a wire rack to cool completely before slicing.

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