

## **Carrot Bread (Ring)**

Sheryl Kabak

**Serves 8**

Submitted by Sheryl Kabak

### **Ingredients:**

1/2 cup Brown Sugar  
1 cup Shortening  
1 Egg  
1 tsp. Water  
2 tsp. Lemon Juice  
1/2 cup Grated Carrots  
1 1/2 cup Flour  
1 tsp. Baking Powder

### **Preparation Instructions:**

Cream together sugar and shortening. Add egg, then remaining wet ingredients. Stir baking powder into flour and add to shortening mixture. Blend together and put into a greased (or Pam-sprayed) metal 6 cup ring mold. Bake for 30 - 35 minutes at 325 degrees. Make sure the sides have browned a bit. Cool 10 - 15 minutes then unmold onto a serving plate.

Recipe can be doubled and baked in a larger mold and baked for approximately 45 minutes. Delicious! We have had this at many holidays over the years. Just ask Ilissa and Amanda.