

# Best-Ever Carrot Loaf

Recipe By Rivky Kleiman



Cooking and Prep:  50  
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Serves:  10

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Rosh Hashanah,  
Shabbat, Sukkot

Diet: Vegetarian, Pescetarian

Source: Family Table by  
Mishpacha Magazine

This carrot loaf is a winner whether you are preparing in advance or find yourself in a bind and need a quick, no-mess side dish. It yields a perfect loaf every time ... and guaranteed you will have no leftovers.

## Ingredients (8)

### Main ingredients

- 1 and 1/4 cups flour
- 1 cup sugar
- 1 cup grated carrots (1–2 carrots, peeled and grated)
- 1 and 1/4 teaspoons **Haddar Baking Powder**

- 2 teaspoons cinnamon
  - 3/4 cup oil (canola or vegetable)
  - 1 teaspoon **Gefen Vanilla Extract**
  - 2 eggs
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## Start Cooking

### Prepare the Carrot Loaf

1. Preheat oven to 325 degrees Fahrenheit (170 degrees Celsius).
2. Using a wooden spoon, combine all ingredients in a large bowl. Pour into a greased loaf pan.
3. Bake 45 minutes or until a toothpick comes out almost clean.

#### Tip:

If you're really short on time, you can use a bag of shredded carrots.

#### Variation:

This recipe works very well with shredded zucchini, too.

#### Credits

Photography: Daniel Lailah

Food Styling: Amit Farber