

Crock Pot Carrot Pudding

President, Jim McGrane, AGM and Potluck, January 29, 2012

Prep Time: 10 minutes

Cook Time: 1 1/2 to 2 hours on HIGH

Ingredients and Directions:

Start with:

2 cups boiling water

1 cup sugar

1/2 cup brown sugar

2 Tbsp. margarine

Put this liquid in crock pot,
then:

6 Tbsp. margarine

1/2 cup brown sugar

1 cup grated carrots

1 cup grated apple

1 tsp. lemon juice

1 egg beaten

1 3/4 cup flour

1/2 tsp. baking soda

1 Tsp. baking powder

1 Tbsp. cinnamon

1/2 tsp. salt

Nuts and raisins (We used one cup of raisins and half a cup of pecans)

Add second mixture into liquid and cook on HIGH for 1 1/2 to 2 hours in the crockpot.

Make a caramel sauce or top with ice-cream or cool whip.

From the website:

<http://cheapfamilymeals.info/2009/01/22/quick-and-easy-crockpot-carrot-pudding/>>