

Carrot Souffle (the orange thing)

6 large eggs, separated
2 cups finely grated carrots (5-6 large)
1 cup sugar
¾ c. matza meal
¼ c. vegetable oil (olive oil is fine)
1 t. lemon juice
2 T. orange juice
1 can crushed pineapple

Preheat oven to 350. Coat pan with veg. oil.

Mix carrots, sugar, and matza meal. Separately, mix egg yolks, juices, pineapple and oil.

In very large bowl, beat egg whites until stiff.

Using spatula, fold in carrot mixture. Then fold in the other mixture.

Bake 45 minutes or until top is golden.

This can be prepared the day before baking; it won't fall.