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Tender slices of carrots are mashed and mixed with butter, eggs, and flour. The soufflé is sweetened with sugar and vanilla extract. This makes for an excellent side dish to a main protein or a perfect dessert.

Product Description	Carrot Soufflé
MFG Code / HSF Item No.	527CS / 692001
GTIN	0007453727279
Pack Size	2 x 7 lb
Master Case Net Weight	14 lb
Case Dimensions & Case Cube	13.37" L x 10.87" W x 6" H • 0.50
Pallet Ti x Hi	12 x 10
Storage	Keep Frozen
Shelf Life	24 months
Country of Origin	Processed in USA

Cooking Instructions

Thaw in refrigerator for 24 hours. Remove cover. Place in 400°F conventional oven (350°F convection oven). Bake uncovered approx. 1 hour until golden brown and internal temp reaches 160°F.

From frozen: Remove cover. Place in 400°F conventional oven (350°F convection oven). Bake uncovered approx. 1 hour and 15 minutes until golden brown and internal temp reaches 160°F.