

PRELIMINARIES:

- Begin by preheating the oven to 350 °F
- chill 1lb of peeled carrots
- allow eggs to reach room temp
- allow butter to reach room temp

Ingredients

- 1/2 cup unsalted butter (room temp)
- 1 cup sugar
- 3 large eggs room temp
- 1 1/2 cup all purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 teaspoon salt
- 1 pound of peeled carrots
- 1/2 cup of sour cream
- 1 teaspoon vanilla

Procedure

Begin by grating chilled peeled carrots over a large cutting board. Place grated carrots in a large collander to drain for 1 hour. Reserve liquid.

In a large bowl, mix together cream, butter, and sugar at medium speed. Add in eggs one at a time until well incorporated.

In two sperate bowls, sift, and then mix the remaining dry ingredients in one bowl, and all the remaining wet ingredients into the other. Begin mixing contents from dry and wet bowls into the butter and sugar mixture. Make sure to alternate starting with contents from the bowl containing dry ingredients. Do not over-mix. Fold in drained grated carrots.

Place dough in a buttered, 9x5 loaf pan and bake for 1-1.25 hours. Enoy chilled carrot liquor drink.