CARROT BREAD

4	Eggs
2	Cups Sugar
1 1/2	Cups Oil
1	Cups Flour
3	Teaspoons Baking Soda
2	Tablespoons Cinnamon
3	Cups Grated Carrots
1	Cup Chopped Nuts
1/2	Cup Well Drained Crushed Pineapple
1	Teaspoon Vanilla

DIRECTIONS

1. Beat eggs well.
2. Gradually beat in sugar, then oil.
3. Combine dry ingredients and add to first mixture alternately with carrots.
4. Stir in nuts, pineapple and vanilla.
5. Turn into 2 greased and lightly floured loaf pans.
6. Bake in a 350 degree oven for 35 to 45 minutes.
7. Let stand 10 minutes, turn onto a rack and cool.