

## **Bring on Spring Carrot/Squash Loaf**

**3 eggs  
2 c. sugar  
3 c. flour  
1 tsp. baking soda  
¼ c. milk  
2 T. lemon juice  
2 c. grated yellow squash (about 2 squash)  
1 c. grated carrot (about 1 large or 2 small carrot)  
1 c. salad oil  
1 tsp. salt**

**Grease 2 loaf pans and set oven to 350° F.**

**Beat the eggs and then mix in the sugar until light. In a small bowl blend the lemon juice into the milk and then add the baking soda. Add this mixture to the eggs and beat. Next, pour in the oil and blend in, then add the flour and salt. Finally, add the carrot and squash. Mix together well. Divide the dough between the two loaf pans and bake for about 60-70 minutes.**

**Allow the bread to cool for 10 min. before taking out of pans.**

**When cool, top with a thin lemon icing.**

