

Carrot & Apple Casserole



Trisha's Dishes

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This is the perfect side dish to serve with poultry, beef or pork. It is so yummy you will want to eat the entire dish.

Servings: 8 to 10

Prep Time: 20 minutes

Bake Time: 1 hour @ 350 degrees

Ingredients:

- 16 ounce bag sliced carrots
- 4 medium (3 large) Granny Smith apples
- 3 cups miniature marshmallows
- 1 cup sugar
- 1 teaspoon cinnamon
- 1 teaspoon salt
- ½ cup pecans, chopped
- 2 tablespoons cornstarch
- ½ cup water
- 1 tablespoon butter

Tip: To prepare this dish in advance, assemble and bake for 30 minutes. Refrigerate overnight, bring dish to room temperature and continue baking for 45 minutes.

Note: Bake in a 9" x 12" baking dish. **Do not bake** in a deep casserole dish. This dish looks and tastes like a cobbler. You will be tempted to serve it for dessert.

Instructions:

1. Butter baking dish.
2. Mix together sugar, cinnamon, salt and pecans, set aside.
3. Blend cornstarch and water in small bowl, set aside.
4. Layer sliced carrots in baking dish.
5. Peel and thinly slice apples, layer over carrots.
6. Cover with marshmallows.
7. Sprinkle with sugar/nut mixture.
8. Pour blended cornstarch over layers.
9. Dot with butter and bake covered as directed.

To Serve:

- ◇ Serve straight from the oven.