

**Recipes provided by Bakers Brigade volunteers for May 22, 2017 library program, “Meet Ralph Simoneau.”**

### **Carrot Pineapple Bread**

3 eggs  
2 cups of sugar  
1 cup vegetable oil  
1 cup finely shredded carrots  
1 can (8 oz.) crushed pineapple, undrained  
2 teaspoons vanilla extract  
3 cups all purpose flour  
1-1/2 teaspoons ground cinnamon  
1 teaspoon baking soda  
1 teaspoon salt

In a mixing bowl, beat eggs, sugar and oil; add carrots, pineapple, and vanilla. Combine dry ingredients; beat into carrot mixture. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 325 degrees for 60-70 minutes or until a toothpick inserted near the center comes out clean. Cool in pan for 10 minutes; remove to wire rack to cool completely. Yield: 2 loaves.

### **Pumpkin Bread**

3 eggs  
1 cup sugar  
1 cup canola oil  
1 can pumpkin  
2/3 cup water  
3 tablespoons cinnamon  
3- 1/3 cups flour  
2 teaspoons baking soda  
1 cup chopped nuts (optional)

Preheat oven to 350 degrees. Beat eggs, sugar and oil; add pumpkin and water. Combine dry ingredients; beat into pumpkin mixture. Fold in nuts if using. Grease 2 loaf pans. Pour batter into pans. Bake 30-45 minutes or until a toothpick inserted near the center comes out clean. Cool on baking rack. Slice and serve.

### **Chocolate Mint Brownies**

¾ cup sugar  
1-1/2 teaspoons vanilla  
1-1/2 cups sugar  
3-1 oz. squares unsweetened chocolate, melted  
3 eggs  
¾ cup flour  
¾ cup chopped walnuts (optional)

Cream together butter and sugar. Beat in eggs and vanilla. Blend into melted chocolate. Stir in flour, then nuts if using. Pour into 9x13 pan. Bake at 350 degrees, about 25 minutes. Cool, spread on frosting.

### **Frosting**

1-1/2 cups powdered sugar  
3 tablespoons soft butter  
1 tablespoon plus 1-1/2 teaspoons milk  
½ teaspoon peppermint extract

Combine powdered sugar, butter, butter, milk and extract. Add food coloring if desired. Beat well  
Spread over cooled brownies. Let stand until frosting is set, then glaze.

### **Chocolate glaze**

1-1/2 oz. unsweetened chocolate  
1 tablespoon plus 1-1/2 teaspoons butter

Melt chocolate with butter. Swirl over frosting. Chill until firm.