



**RECIPE NAME:** Carrot Casserole

**FROM THE KITCHEN OF:** Kaitlyn Nichols '17

**INGREDIENTS:**

5 cups Coined carrots,  
1/2 lb velveeta cheese,  
2 sticks of butter  
1 sleeve crushed Ritz crackers

**INSTRUCTIONS:**

Boil carrots until tender, then strain them.  
Place carrots and cheese into 9x13 baking dish. Pour melted butter over them. Cover with crushed Ritz crackers. Bake at 350°F for 25-30 minutes

