

## Bugsy Bread (Whole-wheat Carrot-Raisin Bread)

### Ingredients:

- ½ c. brown sugar, packed
- ½ c. granulated sugar
- ½ c. vegetable oil
- 2 large eggs, slightly beaten
- 1 2/3 c. whole-wheat flour
- 1 tsp. baking soda
- 3 large or 4 small, finely grated carrots, enough for 1½ cups
- ¼ tsp. salt
- ¾ tsp. nutmeg
- 1 tsp. cinnamon
- ½ c. raisins

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### Directions:

- Preheat oven to 350 F. Lightly grease bottom only of one 8½-inch by 4½-inch loaf pan. In a large bowl, beat brown sugar, granulated sugar and oil for one minute, scrape bowl. Add eggs one at a time, beating well after each addition. Sift together whole-wheat flour, soda, salt, nutmeg and cinnamon. Stir into bowl mixture just until dry ingredients are moistened. Fold in carrots and raisins.

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SERVICE

Pour batter into prepared pan. Bake for 60 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool completely on wire rack.

*Makes one loaf (35 slices). Per slice: 98 calories, 5 grams (g) fat, 13 g carbohydrate.*

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