

Maple Moon Family Sugary Maple Carrots

Ingredients:

6-8 carrots
2 Tb butter
2 Tb brown sugar
2 Tb maple syrup

Wash and peel carrots. Cut the carrots into 1 inch pieces. Cook in covered pan with $\frac{1}{2}$ C water. Cook 15 minutes. Drain the extra water. Place drained carrots in a greased baking dish. Pour syrup and brown sugar over the carrots. Dot with butter.

Bake at 375 degrees for 15-20 minutes.

Serves 4