

Carrot Cake Bars

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Ingredients:

3 eggs
1 jar baby-food carrots
½ cup packed brown sugar
½ cup canola oil
1 teaspoon vanilla
2 teaspoons baking powder
1 teaspoon cinnamon
1 teaspoon allspice
¼ teaspoon salt
1 ¾ cups flour
2 cups grated fresh carrots
½ cup minced candied ginger
½ cup chopped walnuts

Frosting

3 tablespoons unsalted butter, softened
3 ounces cream cheese, softened
1 teaspoon vanilla
2 cups powdered sugar

Preparation:

1. Preheat oven to 350°F. Line a 13-by-9-inch baking pan with foil and lightly grease; let foil extend over the ends of the pan.
2. In a large bowl, beat together eggs, carrots, sugar, oil, vanilla, baking powder, cinnamon, allspice, and salt. Add flour slowly and beat to incorporate. Stir in carrots, ginger, and walnuts until just mixed.
3. Spread into prepared pan. Bake 25 minutes, until a toothpick inserted in the middle comes out clean. Cool on a wire rack.
4. Meanwhile, prepare the frosting: In a small bowl, beat together butter, cream cheese, and vanilla. Add sugar and beat on low until thick and smooth. Spread over cooled cake.
5. Lift foil by ends to remove cake from pan. Cut into bars and serve.

Notes:

These dessert bars are packed with fresh carrots and baking spice – kicked up with candied ginger and a cream cheese frosting, they are the ultimate sweet treat.