

Carrot Cake Bars with Cream Cheese Frosting

Adapted from a recipe found at momontimeout.com - submitted by Lori Goldmann



½ cup applesauce
¾ cup oil
2 cups sugar
3 eggs
2 cups flour
1 tsp baking powder
½ tsp salt
1 tsp cinnamon
1 tsp vanilla

1 lb carrots, peeled & grated
8 oz can crushed pineapple w/juice

Frosting:

½ cup butter; softened
8oz pkg cream cheese; softened
1 tsp vanilla
¼ cup heavy cream
3 cups powdered sugar, sifted

Preheat oven to 350°. Grease a 15x11 baking dish; set aside.

In a large bowl stir together applesauce, oil, sugar and eggs. Add flour, baking powder, salt and cinnamon; mix well. Stir in vanilla, carrots and pineapple with its' juice. Pour into baking dish and bake 30-35 minutes or until a toothpick inserted near center comes out clean. Cool completely.

For frosting: With whisk attachment, beat butter and cream cheese until smooth. Add vanilla and cream and stir until blended. Stir in powdered sugar, 1 cup at a time until smooth. Whip frosting 3-5 minutes until fluffy. Spread on cooled carrot cake bars. Store in refrigerator.

