

# Cornell Cooperative Extension | Schoharie and Otsego Counties

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## **Carrot Squares**

### **Ingredients:**

vegetable oil spray

½ cup butter

1/4 cup light mayonnaise

2/3 cup brown sugar, unpacked

1 teaspoon vanilla

1 egg

2 egg whites

1/4 cup 1% milk

2 cups flour

2 teaspoons baking powder

½ teaspoon salt

2 cups finely grated carrots, (2-3 carrots)

Makes 30 servings - 32% calories from fat

Serving Size Servings Pe		er 30	
Amount Per Se	rving		
Calories 70	Calc	ories fron	n Fat 20
		% Da	aily Value
Total Fat 2.5g			49
Saturated Fat 1g			5%
Trans Fat	0g		
Cholesterol 10mg			3%
Sodium 115mg			5%
Total Carbo	hydrate	11g	49
Dietary Fiber 0g			09
Sugars 4	7		
Protein 1g			
Vitamin A 25	5% • \	√itamin (	0%
Calcium 2%	•	ron 2%	
*Percent Daily V diet. Your daily v depending on yo	values may be	e higher or	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydr Dietary Fiber	Less than Less than Less than Less than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g

### **Instructions:**

- 1. Preheat oven to 350 F. Prepare a 12x9x2" pan (or 2 8x8x2" pans) with vegetable oil spray.
- 2. Melt butter in saucepan, remove from heat.
- 3. Add mayonnaise, brown sugar and vanilla, mix until well blended. Beat in eggs and milk.
- 4. In a separate bowl sift together the flour, baking powder and salt; add the flour mixture and carrots to sauce pan. Stir until blended.
- 5. Pour batter in pan(s) and bake for 30 minutes. Cut squares while slightly warm.

#### Notes:

- Sprinkle batter with 2 Tablespoons chopped walnuts before baking.
- Combine ½ cup confectionary sugar with 2 Tablespoons of milk. Drizzle over top of warm squares before cutting.
- Use mashed carrots in place of grated carrots.



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