THE J.M. SMUCKER Co

Carrot Raisin Bars

Prep Time	Cook Time	Serves	Difficulty
15 mins	25 mins	18	N/A

Ingredients

- 1 cup (250 mL) plain yogurt
- 1/4 cup (50 mL) honey
- 1/4 cup (50 mL) Vegetable or Canola Oil
- 1 egg
- 1 1/2 cup (375 mL) natural wheat bran
- 1 cup (250 mL) **Five Roses®** All Purpose Bleached White Flour

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- 1 cup (250 mL) grated carrots
- 1/2 cup (125 mL) packed brown sugar
- 1/2 cup (125 mL) raisins
- 1 1/2 tsp (7 mL) baking powder
- 1 1/2 tsp (7 mL) ground cinnamon
- 1/2 tsp (2 mL) baking soda
- 1/4 tsp (1 mL) ground nutmeg
- 1/4 tsp (1 mL) salt

Directions

Step 1:

Preheat oven to 375°F (190°C). Grease or line a 9” x 13” (3 L) baking dish with parchment paper.

Step 2:

Whisk yogurt, honey, oil and egg in large mixing bowl. Mix in remaining ingredients. Stir well to combine. Batter will be thick.

Step 3:

Place batter into prepared pan.

Step 4:

Bake in preheated oven for 20 to 25 minutes or until a toothpick inserted into center comes out clean. Cut into 18 bars.

If you make muffins with this recipe, bake at 375°F (190°C) for 18 to 20 minutes or until a toothpick inserted into center of muffin comes out clean.

Images

