

## **Salad Bars**

### **Ingredients:**

**50 ml margarine softened**  
**180 ml packed brown sugar**  
**1 egg**  
**5 ml vanilla**  
**250 ml flour**  
**5 ml baking soda**  
**2 ml cinnamon**  
**1 ml salt**  
**1 small zucchini grated**  
**1 carrot grated**  
**25 ml tomato paste**  
**125 ml raisins or cranberries**  
**60 ml chopped nuts**

### **Directions:**

- 1. Preheat oven to 350 F**
- 2. In a large bowl, beat the butter, brown sugar, egg and vanilla until smooth.**
- 3. In a small bowl combine the flour, baking soda, cinnamon and salt.**
- 4. Add the flour mixture to egg mixture along with the zucchini, carrot, tomato paste, raisins and nuts. Stir until just combined.**
- 5. Spread the batter in an 8X8 pan that has been greased.**
- 6. Bake for 20 -25 minutes, until golden and springy to the touch.**
- 7. Cool on a wire rack.**

**These squares are good with cream cheese frosting**