



Philly Steak Cheese Fries

Introduction

Carrot bars with maple frosting are a deliciously moist treat that seamlessly blend the

earthy sweetness of carrots with the rich, decadent flavors of maple. Perfect for a cozy afternoon snack or a festive dessert, these bars are sure to please both family and friends. Using simple ingredients, this recipe allows for easy preparation while delivering an impressive result that showcases the unique flavor combination. Let's dive into the details of this delightful recipe!

Detailed Ingredients with measures

1 cup finely grated carrots
1/2 cup unsalted butter, melted
1 cup brown sugar
1 large egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon salt

Maple Frosting:

1/4 cup unsalted butter, softened
1/4 cup cream cheese, softened
1/2 cup powdered sugar
2 tablespoons pure maple syrup
1/2 teaspoon vanilla extract
Pinch of ground cinnamon for garnish

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cooking Time: 30 minutes

Total Time: 45 minutes

Yield: 9 bars

Enjoy baking these scrumptious carrot bars topped with a creamy maple frosting that takes them to the next level of indulgence. Share them with loved ones or savor them yourself; these bars are a guaranteed crowd-pleaser!



www.savorydiscovery.com

Philly Steak Cheese Fries

Detailed Directions and Instructions

Click next page below