

Zucchini Bars

A sneaky way to get picky eaters to try Zucchini.
They are so good you better make a double batch.

Active Time: 15 Minutes

Cook Time: 25 Minutes

Total Time: 1 Hour

Makes: 24 bars

INGREDIENTS

3 eggs
1 cup vegetable oil
2 cups white sugar
2 teaspoons vanilla extract
2 1/3 cups all-purpose flour
1/4 teaspoon baking powder
2 teaspoons baking soda
1 teaspoon salt
2 cups grated zucchini
1/2 cup margarine
1 (3 ounce) package cream cheese
2 1/2 cups confectioners' sugar

DIRECTIONS

Preheat oven to 350 degrees F. Grease a 9x13 inch pan.

In a large bowl, mix together the eggs, oil, sugar and vanilla until well blended. Combine the flour, baking powder, baking soda and salt; stir into the sugar mixture. Mix in the zucchini. Spread the batter evenly into the prepared pan.

Bake for 20 to 25 minutes in the preheated oven, until a toothpick inserted into the center comes out clean. Allow bars to cool completely before frosting. To make the frosting, blend together the margarine, cream cheese and confectioners' sugar until well blended. Spread over cooled bars before cutting.