

Zucchini Bars

[Credit: Betty Crocker](#)

Prep time: 10 minutes

Total Time: 1 hour 40 minutes

Servings: 24

Ingredients

Bars:

2/3 c. packed brown sugar

¼ c. softened butter

½ tsp. vanilla

1 egg

1 c. flour

1 tsp. baking soda

½ tsp. ground cinnamon

½ tsp. ground cloves

1 c. shredded zucchini, drained

½ c. chopped nuts

Spice Frosting:

¾ c. powdered sugar

1 tbsp. softened butter

1/8 tsp. ground cloves

3 to 4 tsp. milk



Directions

1. Heat oven to 350 degrees. Grease bottom and sides of 9 or 8-inch square pan. In large bowl, mix brown sugar, butter, vanilla and egg. Stir in flour, baking soda, cinnamon and ½ tsp. cloves. Stir in zucchini and nuts. Spread in pan.
2. Bake 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool completely, about 1 hour.
3. In a medium bowl, mix all frosting ingredients until smooth and spreadable. Spread frosting over bars. For bars, cut into 6 rows by 4 rows.