

Brain Teaser

<http://userealbutter.com/2009/09/25/carrot-congo-bars-recipe/>
from [Cookie Swap](#) by Julia M. Usher

shortbread crust

1 1/2 cups all-purpose flour
1/4 cup plus 2 tbsps granulated sugar
1/2 tsp salt
3/4 cup unsalted butter, softened and cut into tablespoon-size chunks

carrot "cake" topping

2 1/2 tbsps all-purpose flour
1 1/4 tps ground cinnamon
1 tsp ground ginger
3/4 tsp ground cloves
1/2 tsp salt
1/4 tsp baking soda
14-oz. can sweetened condensed milk (about 1 cup + 3 tbsps)
1/4 cup plus 2 tbsps light brown sugar, packed
2 large eggs
1 large egg yolk
1 tsp vanilla extract
1 1/2 cups carrots, peeled and shredded
1 1/2 cups walnuts, lightly toasted and chopped
1 cup raisins
1/2 cup dried pineapple pieces, finely chopped
1/4 cup powdered sugar, for dusting (optional)

Set rack in center of oven and preheat to 350°F. Line a 9x13x2-inch baking pan with foil, leaving an inch of overhang around the top edge of the pan. Smooth out wrinkles and lightly coat with nonstick cooking spray. [I halved the recipe and used an 8x8-inch pan.] Combine flour, sugar, and salt in a food processor. With metal blade, pulse in the butter until the mixture just starts to ball (15-20 seconds). Pat crust evenly into the bottom of the prepared pan. Prick the dough with a fork. Bake crust for 20-25 minutes or until lightly browned and firm to touch. Let cool on wire rack before topping, at least 30 minutes.

Combine the flour, spices, salt, and baking soda in a small bowl and set aside. In a large bowl, whisk the sweetened condensed milk, brown sugar, eggs, egg yolk, and vanilla together. Beat until well combined. Gradually incorporate the flour mixture and stir in the carrots, walnuts, raisins, and pineapple. Pour the mixture over the crust and spread evenly. Bake 35 to 40 minutes or until the edges are caramel-brown and top is slightly puffy. Let cook completely on a wire rack before cutting. Dust with powdered sugar before serving. Makes 2 dozen (1 3/4-inch squares).