

## CARMEL NUGGETS

1 cup butter or margarine, softened

2 tsp. vanilla

1 cup packed brown sugar or 2/3 cup Xagave Natural Sweetener

1 cup chopped dried fruits or raisins

1 cup chopped nuts

3/4 tsp. salt

2 cups whole wheat flour (soft wheat is best)

Burnt Butter Frosting (below)

In the Bosch Mixing bowl equipped with the cookie paddles, combine butter, vanilla, and brown sugar or Xagave. Add the remaining ingredients and mix thoroughly. Spread in a greased 9"x13" baking pan. Bake at 350 degrees F. for 20 to 25 min. Spread Burnt Butter Frosting on warm bars, and cut into squares when cool.

## BURNT BUTTER FROSTING

Melt 1/3 cup butter (no substitutes) in a saucepan and cook over medium heat until browned. Remove from heat. Add 2 cups powdered sugar, 2-3 Tbsp. milk and 1 tsp. vanilla and mix thoroughly. Add additional milk if needed to get a spreading consistency.

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