

### **CARROT CAKE BARS WITH HAWAII MIX**

(adapted from *Averie Cooks*)

1/2 cup unsalted butter, melted  
1 large egg  
1 cup brown sugar, packed  
1 teaspoon cinnamon  
1 teaspoon Hawaii spice mix  
1 teaspoon vanilla extract  
1 cup all-purpose flour  
1/2 teaspoon salt  
1 cup grated carrots, loosely packed  
4 ounces brick-style cream cheese, softened to room temp  
1 egg yolk  
1/4 cup granulated sugar

Heat oven to 350F, line an 8×8-inch pan with parchment paper, and spray with cooking spray.

To a large microwave-safe bowl, add the butter and heat on high power to melt, about 1 minute. Allow the melted butter to cool slightly, then whisk in the egg, brown sugar, spices, and vanilla. Once it is all smooth, add the flour and salt, mixing gently. Add the carrots, fold them in, then pour the batter into the prepared pan. Smooth the top with a spatula.

Prepare the topping: into a medium bowl, add the cream cheese, egg, sugar, and beat on high with a handheld electric mixer until smooth and fluffy, about 4 minutes. Turn the cream cheese out over the carrot batter using the blade of a butter knife or the tip of a spatula, and lightly swirl the cream cheese into the carrot batter. Bake for about 25 to 30 minutes, or until a toothpick inserted in the center comes out clean.

Allow to cool, uncovered in the pan, at room temp, for at least 2 hours (overnight is preferred) before slicing and serving.