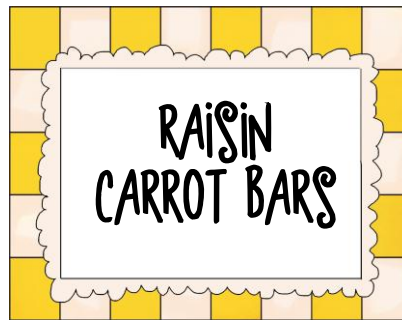


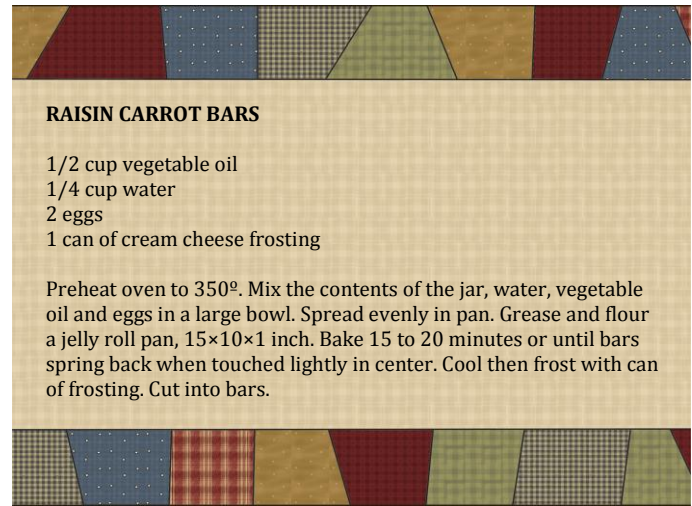
*The recipe for these labels can be found in the Kindle and paperback book
100 Easy Recipes in Jars by Bonnie Scott*

RAISIN CARROT BARS - LABELS



RAISIN CARROT BARS





QUART JAR TOP AND MATCHING LABEL

RAISIN CARROT BARS

Recipe Cards to Attach to Jars:

RAISIN CARROT BARS

1/2 cup vegetable oil
1/4 cup water
2 eggs
1 can of cream cheese frosting

Preheat oven to 350°. Mix the contents of the jar, water, vegetable oil and eggs in a large bowl. Spread evenly in pan. Grease and flour a jelly roll pan, 15×10×1 inch. Bake 15 to 20 minutes or until bars spring back when touched lightly in center. Cool then frost with can of frosting. Cut into bars.

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