

## Applesauce Raisin Squares

Makes 25 servings

1 large	egg
¼ cup	Canola oil
¾ cup	packed brown sugar
½ cup	plain yogurt
1 cup	unsweetened applesauce
1 tsp	natural vanilla extract
1 tsp	lemon zest (optional)
½ cup	raisins (not packed)
1 ½ cup	whole wheat flour
½ cup	wheat bran
1 tsp	baking powder
2 tsp	cinnamon powder
1 tsp	ginger powder
¼ tsp	nutmeg
⅓ cup	slivered/sliced almonds

1. Pre-heat oven to 375 F.
2. In a large mixing bowl, beat egg; add oil, brown sugar, yogurt, applesauce, vanilla and lemon rind; mix well.
3. In another bowl, stir together raisins, flour, bran, baking powder, cinnamon, ginger, nutmeg; add to wet ingredients and mix only until combined.
4. Pour batter into lightly greased 9" x 9" square pan. Lightly press almonds into top of batter.
5. Bake for 40 minutes or until tester inserted in centre comes out clean (squares will be moist). Let cool and cut into squares.

Recipe from: The New Lighthearted Cookbook, Anne Lindsay