

Honey-Carob Brownies

1/2 cup butter, melted

1 1/4 cup [honey & carob spread](#)

2 large eggs

1 teaspoon vanilla extract

1 cup whole wheat flour

1 teaspoon baking powder

1/4 teaspoon salt

1/2 cup walnuts, chopped

1. Preheat oven to 350°F
2. Blend together melted butter, [honey & carob spread](#) in a bowl. Add eggs and vanilla; mix well.
3. Add a sifted mixture of whole wheat flour, baking powder, and salt; mix well. Stir in chopped walnuts. Pour into a greased 8-inch baking dish.
4. Bake for 40 minutes. Cool on a wire rack before cutting into squares.

Makes 15 bars.

Might we recommend serving on a round platter surrounded by [fresh dates](#)?

You also might wish to consider frosting with [honey & carob spread](#).