

Brown Sugar Spice Squares

- * 2 cups all-purpose flour
- * 1 teaspoon baking soda
- * 1/2 teaspoon salt
- * 1 teaspoon cinnamon
- * 1/2 teaspoon cloves
- * 1/2 teaspoon nutmeg
- * 2 cups firmly packed brown sugar
- * 1/2 cup margarine, softened
- * 1 pound, 4 ounces fresh Michigan asparagus cut into 1-inch pieces and steamed, or 1 (14.5-ounce) can Michigan asparagus, cuts and tips, well drained
- * 2 egg whites
- * 1 cup raisins
- * 1/2 cup chopped nuts, optional vegetable cooking spray

Combine flour, soda, salt and spices. Set aside. In large mixing bowl, beat together sugar and margarine until thoroughly combined. Add Michigan asparagus and egg whites. Beat until smooth. Add dry ingredients, mixing until combined. Stir in raisins and nuts. Spread evenly in 13 x 9 x 2-inch baking pan coated with cooking spray. Bake at 350° F about 40 minutes or until wooden pick inserted in center comes out clean. Cool completely. Cut into 2-inch squares. Makes 24 squares.