

RAISIN BARS

350 - 30 min

- 1 C RAISINS - Yellow Raisins
are juicier
- 1 C BRN. SUGAR
- 1 C Bkg. water
- 2 TBSPS FLOUR.

Mix CRUMB

Cook until thick & cool

DIVIDE -

3/4 C. BUTTER OR MARG.

HARD to

3/4 C WHITE SUGAR

HANDLE

1 Egg

1/2 tsp. Bkg SODA.

1/2 " " POWDER

2 C. FLOUR

SALT