

Orange Squares

1 med orange.

1 c Raisins

$\frac{1}{2}$ c. Butter

1 c sugar.

1 Egg.

2 c. Fl.

$\frac{1}{2}$ tsp. B.P.

$\frac{1}{4}$ " Salt

Cut unpeeled orange into $\frac{1}{4}$'s - Squeeze
2 tbsp. of jce into c. & set aside for glaze.
Put orange pces & raisins thru food chpr.
Cream ltr. & sugar - add egg & beat well -
Add flr. B. Powder. Stir in raisins mixture

9 x 13 ~~greased~~ 8 x 8 (grease)

350 - 25 min. spread with glaze.

2 tbsp. orange jce.

$1\frac{1}{2}$ c. creaming sugar

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