

RAISIN SQUARES

400°

2 C. SEEDLESS RAISINS

35 min or until very

2 C. WATER

well browned

2 1/2 TBSP. LEMON JCE.

3/4 C. BROWN SUGAR PACKED

(Card for pie)

1/3 C. ALL PURPOSE FLOUR.

1/2 tsp. NUTMEG.

Remove from oven &

1/4 " CINNAMON

sprinkle with sugar

3 TBSP. SUGAR.

2/3 C. WATER

2 TBSP. SUGAR.

(Pastry
2 C. flr.)

Roll $\frac{1}{2}$ pastry into oblong $14 \times 10\frac{1}{2}$ " Fit into oblong cake pan $13 \times 9\frac{1}{2} \times 2$ " letting pastry go up the sides of pan a little.

Combine raisins, 2 C. water, lemon juice & brown sugar in a saucepan. Bring to a boil, turn down heat & simmer 5 min.

Combine flour, nutmeg, cinnamon & 3 tbsp. sugar in small bowl, Stir in $\frac{2}{3}$ C. water grad. Add this to raisin mix grad. stirring constantly. Bring to a boil & boil gently stirring 5 min. Remove & cool for a few min. Pour into pan. Cover with remain. pastry.