

Raisin Bars (Poor Boy Cookie Bars)

Ingredients

- 2 cups raisins
- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp ground cinnamon
- 1 tsp nutmeg
- 1/4 tsp ground cloves
- 1 stick margarine
- 1 1/2 cups sugar
- 2 large eggs
- 1/2 cup walnuts, chopped

Instructions

1. Barely cover raisins with boiling water and boil until 1 Tbsp liquid remains. Cool.
2. Stir together flour, baking soda, salt, and spices and set aside.
3. Cream margarine and sugar.
4. Beat in eggs one at a time.
5. Stir in flour mixture, raisins, and walnuts.
6. Spread in a greased and floured 15x10x1-inch jelly roll pan (a large cookie sheet).
7. Bake in preheated 350° oven until a cake tester inserted in center comes out clean, about 30 minutes.
8. Cool and cut into bars.
9. Frost as desired. Freezes well.

Frosting

1. Pour remaining raisin water into a bowl.
2. Mix in powdered sugar, margarine, and a little vanilla until spreadable.
3. Spread on bars and let cool before cutting.

Raisin Bars, now they're Cookie Bars.
Valerie Minnoch. - 9-30-02

- 2 cups raisins
- 2 cups all-purpose flour
- 1 tsp. baking soda
- 1/2 tsp salt
- 1 tsp. ground cinnamon
- 1 tsp. nutmeg
- 1/2 tsp. ground cloves
- 1 stick margarine
- 1 1/2 cups sugar
- 2 large eggs

1/2 cup walnuts chopped. (I used none)

Soak raisins with boiling water and
left until 1 Tbsp. liquid remains. Cool.
Stir together flour, baking soda, salt
and spices and set aside. Cream
margarine and sugar. Beat in eggs one at a time.
Stir in flour mixture, raisins and
walnuts. Spread in a greased and
floured 15x10x1-in. jelly roll pan (a
1/2 cookie sheet). Bake in preheated 350°
oven until a cake tester inserted in
center comes out clean - about 30 minutes.
Cool and cut into bars. Frost. Freezes
well! (Now what I did I had more
water left from raisins, I soaked and
put powder sugar & oil in, with
little vanilla & spread over bars
& let cool before cutting them. This
worked well for me, and really good.
I use to make for cake sale for all my
kids at school PTA - went over big)

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