

Raisin Bars

1 C sugar	1 t. cinnamon
1 C raisins	½ t. cloves
1 C cold water	¼ t. nutmeg
½ C butter or margarine	¼ t. salt

Bring the above ingredients to a boil in a 2 quart saucepan and simmer gently for 3 minutes. Cool.

Then add

2 C flour
1 t. baking soda
1 t. vanilla

Spread the batter—everything up to this point—in a greased 15 x 10 pan.

Topping

1 C brown sugar
½ C chopped pecans or walnuts
¼ C flour
2 T butter
1 T cinnamon (or less if you wish—it really does mean 1 tablespoon)

Mix together until crumbly. Sprinkle the topping over the batter and bake at 350 degrees about 20-25 minutes. Cut into bars when cool.

Makes 4 dozen.

Marge Loehlin, a League of Women Voter's friend, gave me this recipe in 1968 and it has been a family favorite ever since.