

Raisin Bars

Base: 2 c flour, 1 c brown sugar, $\frac{3}{4}$ c soft butter, 1 egg beaten, 2 tsp baking powder. Put in 8 x 12 pan.

Filling: 4 cups raisins, 4 tblsp flour, $\frac{1}{2}$ c brown sugar, juice from 2 lemons, 2 c boiling water. Cook filling as for pie until clear.

Rub base into crumbs. Place $\frac{1}{2}$ in a greased pan. Cover with filling, then place the rest of crumbs on top. Bake 350 about 30 minutes.