

Dessert

Apple-Raisin Bars

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Preparation Time: 15 minutes

Bake Time: 35 minutes

2 cups all-purpose flour
2 teaspoons baking powder
1 1/2 teaspoons cinnamon
1/2 teaspoon salt
2 cups packed light-brown sugar
2 eggs
1/2 cup (1 stick) butter or margarine, softened
1 teaspoon vanilla extract
1 1/2 cups Golden Delicious apples, diced
3/4 cup raisins

Preheat oven to 350 degrees.

Liberally coat a 13x9x2-inch baking pan with nonstick cooking spray. Set aside.

In a medium-size bowl, whisk together the flour, baking powder, cinnamon and salt. Set aside.

In a large bowl, with an electric mixer on medium speed, blend together the sugar, eggs, butter and vanilla for 3 minutes or until smooth.

Reduce the speed to low and gradually add the flour mixture. Mix for 2 minutes or until just incorporated.

Spread in the diced apples and raisins and spread into the prepared pan.

Bake for 35 minutes or until a toothpick inserted in the center comes out clean.

Cool completely before cutting into the bars and serving.

Yield: 12 bars

Per Serving (excluding unknown items): 1888 Calories; 59g Fat (27.9% calories from fat); 43g Protein; 302g Carbohydrate; 16g Dietary Fiber; 548mg Cholesterol; 2675mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 1/2 Lean Meat; 7 Fruit; 10 Fat; 0 Other Carbohydrates.