

Dessert

Rum Raisin Bars

Palm Beach Post

Start to Finish Time: 45 minutes

1/2 cup light rum

1 3/4 cups raisins (mixed dark and golden)

1 stick (1/2 cup) unsalted butter, room temperature

1 1/2 cups light brown sugar, packed

2 large eggs

1 teaspoon vanilla extract

1 1/2 cups all-purpose flour

1 teaspoon salt

In a medium bowl, combine the rum and the raisins. Cover and let soak for at least six hours or overnight.

Preheat oven to 350 degrees. Coat a 9x9-inch pan with baking spray.

In a large bowl, use an electric mixer to cream the butter and brown sugar.

Beat in the eggs and vanilla, then continue mixing until the batter is well combined.

Measure the flour and salt; sift together directly into the batter.

Mix the batter gently until no trace of the dry ingredients remains.

Strain the rum-soaked raisins and mix them in using a wooden spoon.

Using a silicone spatula, spread the batter evenly into the prepared baking pan. You may have to use your fingers because this batter is very sticky.

Bake for 30 minutes, or until a toothpick inserted at the center comes out clean.

Remove from the oven and cool on a rack for one hour. Cut just before serving.

Yield: 16 Bars

Per Serving (excluding unknown items): 2731 Calories; 104g Fat (37.5% calories from fat); 33g Protein; 357g Carbohydrate; 5g Dietary Fiber; 672mg Cholesterol; 2374mg Sodium. Exchanges: 9 1/2 Grain(Starch); 1 1/2 Lean Meat; 19 Fat; 14 Other Carbohydrates.