

Raisin Delight

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*1 cup brown sugar
1 tablespoon butter
1/2 cup raisins
1 teaspoon vanilla
2 cups boiling water*

BATTER

*1 tablespoon butter
1/2 cup sugar
3/4 cup flour
2 teaspoons baking powder
1/2 cup milk*

Preheat the oven to 350 degrees.

In a saucepan, mix the brown sugar, butter, raisins, vanilla and boiling water. Mix well. Cook until it thickens to a syrup.

In a bowl, mix the butter, sugar, flour, baking powder and milk. Mix well.

Drop the batter into a greased baking dish.

Pour the syrup over the top.

Bake for 25 minutes.

Per Serving (excluding unknown items): 1787 Calories; 28g Fat (13.9% calories from fat); 16g Protein; 379g Carbohydrate; 6g Dietary Fiber; 79mg Cholesterol; 1351mg Sodium. Exchanges: 4 1/2 Grain(Starch); 4 Fruit; 1/2 Non-Fat Milk; 5 1/2 Fat; 16 Other Carbohydrates.