

# Raisin Squares



This recipe has been in our family for years. It is a Christmas tradition.

**Prep:** 10 mins

**Cook:** 45 mins

**Total:** 55 mins

**Servings:** 16

**Yield:** 15 bar cookies



## Ingredients

½ cup brown sugar

½ cup butter

½ cup all-purpose flour

¾ cup rolled oats

2 eggs

1 cup brown sugar

½ cup all-purpose flour

¼ teaspoon salt

½ teaspoon baking powder

1 teaspoon vanilla extract

¾ cup raisins

½ cup flaked coconut

½ cup pitted sour cherries,  
drained with liquid reserved

## Directions

### Step 1

Preheat the oven to 350 degrees F (175 degrees C).

### Step 2

In a medium bowl, mix together 1/2 cup of brown sugar, butter, 1/2 cup of flour and oats until crumbly. Press into the bottom of a 9 inch square pan. Bake for 15 minutes in the preheated oven.

### Step 3

In the same bowl, mix together the eggs, 1 cup of brown sugar, 1/2 cup flour, salt, baking powder and vanilla until well blended. Stir in the raisins, coconut and cherries, adding a little bit of the cherry juice to keep it from becoming stiff. Spread over the baked crust in the pan.

### Step 4

Bake for 30 minutes in the preheated oven, or until firm and lightly browned. Cool and cut into bars.

## Nutrition Facts

### Per Serving:

227 calories; protein 2.7g 5% DV; carbohydrates 36.4g 12% DV; fat 8.6g 13% DV; cholesterol 38.5mg 13% DV; sodium 105.8mg 4% DV.