

Sour Cream Raisin Bars

Ingredients

- 1 1/2 cups raisins(cooked in a little water)
- 1 cup brown sugar
- 1 cup butter
- 1 3/4 cups oatmeal (quick oats)
- 1 tsp baking soda
- 1 3/4 cups flour (all purpose) (topping)
- 3 egg yolks(beatn)
- 1 1/2 cups sour cream
- 1 cup sugar
- 2 tbsp cornstarch
- 1 tsp salt

Instructions

Cook raisins in water, drain and let cool for 10 min.

Cream the br. sugar and butter then add oatmeal, soda, amd flour. Put 1/2 mixture in bottom of 9x12 pan and press. Bale at 350* for 7 min.

In heavy saucepan cook the egg yolks, sour cream, sugar, cornstarch, and salt. Mix and cook until thick. Add raisins and pour over crust. Then add remaining crumbs and bake 30 min. at 350*.

Summary

Yield: 12

Source: MaryMuggli/Corinne Scholl

Prep Time: 30 minutes

Category: Cookies & Bars

Cuisine: American