

Makes 2 dozen bars



Raisin Crumb Bars

1-3/4 c. quick-cooking oats, uncooked	1-1/2 c. sour cream
1-3/4 c. all-purpose flour	3 egg yolks
1 c. brown sugar, packed	1 c. sugar
1 c. butter, sliced and softened	3 T. cornstarch
1 t. baking soda	1 t. cinnamon
Optional: 1/2 c. chopped walnuts or pecans	1/4 t. salt
	2 c. Sun-Maid Natural Raisins

Blend oats, flour, brown sugar, butter and baking soda with a pastry blender or 2 knives until mixture resembles coarse crumbs. If desired, blend in nuts. Press 3 cups of mixture into a 13"x9" baking pan. Bake at 350 degrees for 10 minutes or until lightly golden. Remove from oven and set aside. Stir sour cream and egg yolks together in a medium saucepan. Add sugar, cornstarch, cinnamon and salt; stir until well combined. Cook over medium heat, stirring frequently, until mixture is the thickness of stirred yogurt, about 10 minutes. Add raisins to sour cream mixture. Spread over baked crust and sprinkle with remaining crumb mixture. Bake at 350 degrees for 30 minutes until topping is golden. Cool before cutting into bars. Makes 2 dozen.

Makes 16



One-Pan Fruit Brownies

1/2 c. all-purpose flour
1 c. sugar
6 T. baking cocoa
1/2 c. butter, melted and cooled

2 eggs, beaten
1/2 c. **Sun-Maid Tart Cherries, Cape Cod Cranberries or Natural Raisins**

Preheat oven to 350 degrees F. Place flour, sugar and cocoa in an ungreased 8"x8" baking pan. Stir with a fork until thoroughly combined; set aside. In a small bowl, blend butter and eggs well. Pour butter mixture into flour mixture. Stir with a fork, scraping corners and sides until wet and dry ingredients are completely combined. Stir in dried fruit. Bake at 350 degrees F. for 25 minutes, or until center feels set when lightly touched. Cool and cut into squares.
