



Sour Cream Raisin Bars

Oven 350°, 9x13 pan

1 cup butter, softened

1 cup packed brown sugar

2 cups flour

2 cups quick-cook oats

1 tsp baking powder

1 tsp baking soda

1/8 tsp salt

FILLING

4 egg yolks

2 cups (16 oz.) sour cream

1-1/2 cups raisins (these are yummy with white grapes too)

1 cup sugar

1 tablespoon cornstarch

Cream butter and brown sugar until fluffy. Combine flour, oats, baking powder, baking soda and salt. Gradually add to the creamed mixture — will be crumbly. Set aside 2 cups. Press remaining crumb mixture into a greased 9x13 pan. Bake at 350 for 15 minutes. Cool.

In a saucepan, combine filling ingredients. Bring to a boil, stirring constantly. Cook and stir for 8 minutes. Pour over crust. Sprinkle with reserved crumbs. Bake 15 minutes longer. Allow to cool before refrigerating.

