

Really, really good



readers' recipes

family favorites from your home kitchens



apple-raisin bars

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"I absolutely love fall—the turning of the leaves and the smell of baking apples wafting throughout the house."

MAKES 12 bars **PREP** 15 minutes

BAKE at 350° for 35 minutes

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1½ teaspoons cinnamon
- ½ teaspoon salt
- 2 cups packed light-brown sugar
- 2 eggs
- ½ cup (1 stick) butter or margarine, softened
- 1 teaspoon vanilla extract
- 1½ cups diced Golden Delicious apple
- ¾ cup raisins

① Heat oven to 350°. Liberally coat a 13 x 9 x 2-inch baking pan with nonstick cooking spray; set aside.

② In a medium-size bowl, whisk together flour, baking powder, cinnamon and salt; set aside.

③ In a large bowl, with an electric mixer on medium speed, blend together sugar, eggs, butter and vanilla for 3 minutes or until smooth.

④ Reduce speed to low and gradually add flour mixture; mix for 2 minutes or until just incorporated. Stir in diced apples and raisins and spread into prepared pan.

⑤ Bake at 350° for 35 minutes or until toothpick inserted in center comes out clean. Cool completely before cutting into bars and serving. ●