

Cookie Happiness

Delicious Pumpkin Raisin Bars

(NAPSA)—Spicy and gooey, Pumpkin Raisin Bars have a heartwarming appeal and just enough dash to be party fare. Whether it's tea for two or a school party, this recipe is a crowd-pleaser for youngsters and adults alike.

At this time of year, a bit of baking fills the house with a delicious aroma and feelings of welcoming. Pumpkin Raisin Bars whip up quickly in a single bowl and bake in a flat pan, saving time all around. These bars are good enough without the frosting and a simple dusting of powdered sugar, but why not go for a cream cheese frosting when it's a party?

Here's a bar-baking tip: When adding dried fruit and nuts, make sure the ingredients are fresh. If you discover your raisins have lingered in the pantry a bit too long, sprinkle raisins with water, loosely cover, microwave on high for 15 seconds or more, stir, cover and let stand for two to three minutes to plump them up, according to the experts at Sun-Maid Growers of California. Pat dry before adding them to the batter.

For more quick-baking options, visit www.sunmaid.com.

Pumpkin Raisin Bars

- 2 cups all-purpose flour
- 2 cups sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- ½ teaspoon salt
- ½ teaspoon cloves
- 1 cup oil
- 4 eggs
- 1 (15-oz.) can (2 cups) pumpkin



Pumpkin Raisin Bars—a spicy, gooey treat that's sure to please.

- ½ cup chopped nuts
- ½ cup Sun-Maid Natural Raisins

Frosting:

- ½ cup softened butter or margarine
- 1 (3-oz.) package softened cream cheese
- 2 cups powdered sugar
- 1 tablespoon milk
- 1 teaspoon vanilla extract

Heat oven to 350° F. Grease 15"x10"x1" jelly roll pan. Combine all bar ingredients, except nuts and raisins, in a large bowl. Beat at low speed until moistened. Beat 2 minutes at medium speed. Stir in nuts and raisins. Pour into greased pan. Bake for 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool completely. Spread cream cheese frosting over bars and store in refrigerator.

Frosting: Combine all frosting ingredients in a small bowl and beat until smooth. Spread frosting on cooled bars and refrigerate.

Makes 48 bars.