

Raspberry Bars

From: Angie Neuman

Cook Time: 45 min

Ingredients:

1 cup butter, softened

1-3/4 cup sugar

4 eggs

1 tsp vanilla

3 cups all purpose flour

1-1/2 tsp baking powder

1/2 tsp salt

Berry Filling:

1/4 cup water

1-1/4 cup sugar

1/4 cup corn starch

2 Tbsp. lemon juice

5 cups raspberries (If using frozen, thaw first)

Note: A can of premade pie filling can be substituted in place of making your own filling. You can also substitute a combination of berries in place of just raspberries.



Instructions:

Berry Filling

1. Combine water, sugar, corn starch and lemon juice in a sauce pan. Over medium heat slowly bring to a boil, stirring constantly.
2. Add the berries and bring up to low boil, stirring often, and cook about 5 minutes until thickened. Let cool.

Bars

1. Preheat oven to 350°
2. Cream together butter and sugar.
3. Add eggs, stirring after each egg.
4. Stir in vanilla.
5. Combine flour, baking powder and salt. Stir into creamed mixture until well combined.
6. Spread 1/2 dough into an 11" x 15" greased baking dish.
7. Spread berry filling evenly over the dough.
8. Drop remaining dough, in spoonful, over the top.
9. Bake for 45 minutes until top is golden brown.