
Coffee Bars

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Party Recipes From the Charleston Junior League

For an elegant finish, frost these bars with an icing made by combining 1/2 cup of confectioner's sugar with one tablespoon of hot coffee.

1/4 cup (1/2 stick) butter or margarine, room temperature

1 cup light brown sugar

1 egg

1/2 cup hot coffee

1 1/2 cups unbleached all-purpose flour, sifted

1/2 teaspoon baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

1/2 teaspoon ground cinnamon

1/2 cup raisins

1/2 cup chopped walnuts or pecans

Preheat the oven to 350 degrees. Lightly butter an eight-inch square pan.

In a medium-size bowl, cream together the butter and brown sugar. Add the egg and coffee. Mix well.

In another bowl, combine the flour, baking powder, soda, salt and cinnamon. Mix well. Gradually add the dry ingredients to the creamed mixture, stirring well after each addition. Stir in the raisins and nuts.

Spread the batter in the prepared pan. Bake until golden brown, about 20 minutes. Allow to cool in the pan. Spread with the icing, if you wish. Cut into bars.

Yield: 16 bars

Dessert

Per Serving (excluding unknown items): 1047 Calories; 28g Fat (23.3% calories from fat); 9g Protein; 201g Carbohydrate; 4g Dietary Fiber; 274mg Cholesterol; 2311mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 4 Fruit; 5 Fat; 9 1/2 Other Carbohydrates.