

Surprise Cookie Bars with Glaze

Patricia Echols

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

Yield: 40 bars

1/2 cup margarine
1 cup brown sugar
1 egg
1/2 cup evaporated milk
1 1/2 cups flour
1/2 teaspoon baking soda
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1 cup Raisinets (chocolate covered)
GLAZE
2 tablespoons margarine
1 1/2 cups powdered sugar
2 tablespoons evaporated milk
1/4 teaspoon almond extract

In a bowl, cream the margarine and sugar until fluffy. Beat in the egg and milk.

In a bowl, combine the flour, baking soda, cinnamon and nutmeg. Stir into the creamed mixture. Fold in the Raisinets.

Spread in a 13x9-inch greased pan.

Bake at 350 degrees for 25 minutes.

Make the glaze: In a bowl, combine the ingredients until smooth.

Spread over the bars in the pan. Cool completely.

Per Serving (excluding unknown items): 3239 Calories; 133g Fat (36.5% calories from fat); 38g Protein; 482g Carbohydrate; Dietary Fiber; 258mg Cholesterol; 2261mg Sodium. Exchanges: Grain(Starch); 1 Lean Meat; 1 Non-Fat Milk; 25 1/2 Fat; 21 Other Carbohydrates.