

Recipe for: Honey Raisin Snack Bars

From: Sun-Maid Raisins, sunmaid.com

These yummy bars are also great for breakfast.

INGREDIENTS

- | | |
|-------------------------------------|-------------------------|
| 3/4 cup all purpose flour | 1/4 cup honey |
| 3/4 cup wheat germ | 1 egg |
| 1/2 tsp. baking powder | 1/2 tsp. vanilla |
| 1/2 tsp. cinnamon | 1 cup raisins |
| 1/4 cup butter or margarine, melted | 1/2 cup chopped walnuts |



Heat oven to 350°F. Grease an 8-inch square pan. In a large bowl, combine flour, wheat germ, baking powder and cinnamon. In a separate bowl, combine butter, honey, egg and vanilla. Add butter mixture to flour mix and blend until just moistened. Stir in raisins and walnuts. Press mixture into greased pan. Bake for 20-25 minutes, or until lightly browned. Cool. Cut into bars. Wrap individually in plastic wrap, if desired.

Servings: 10 bars

