

## NO-SUGAR-ADDED RAISIN BARS

- 1 cup raisins
- 1/2 cup water
- 1/2 cup margarine (*I used 1 stick of butter*)
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1 egg
- 3/4 cup unsweetened applesauce
- 1/4 teaspoon vanilla
- 1 cup flour
- 1 tablespoon sugar substitute (*I used stevia*)
- 1 teaspoon baking soda

Preheat oven to 350 degrees F. Grease or spray an 8 - inch square pan. Set aside.

In a saucepan on medium heat, cook the raisins, water, margarine, cinnamon, and nutmeg until margarine is melted. Continue cooking for 3 minutes.

Slightly beat the egg in a medium size bowl. Add the applesauce and vanilla and mix well.

Add a little bit of the cooling raisin mixture to the egg mixture and stir it to combine. Then add the rest of the raisin mixture.

Combine the flour, sugar substitute, and baking soda in another small bowl. Add the flour mixture to the rest of the ingredients and stir.

Spread/pour the mixture into the baking dish and bake for 25 to 30 minutes or until lightly browned. (*I removed mine after 25 minutes.*)

Cool on wire rack.

Cut into bars to serve.