

• **Desserts** •

Old-World Raspberry Bars

2 1/4 cup all purpose flour
1 cup sugar
1 cup chopped pecans
1 cup butter or margarine, softened
1 egg
10 oz jar raspberry preserves (or your favourite flavour preserves)

1. Heat oven to 350 degrees.
2. In large mixer bowl combine all ingredients except raspberry preserves.
3. Beat at low speed, scraping bowl often, until well mixed (2-3 minutes).
4. Reserve 1 1/2 cups mixture; set aside.
5. Press remaining mixture into greased 8 inch square baking pan; spread preserves to within 1/2 inch from edge.
6. Crumble reserved 1 1/2 cups mixture over preserves.
7. Bake for 40 to 50 minutes or until lightly browned.
8. Cool completely; cut into bars.