



CINNAMON COFFEE BARS

- 1/4 Cup Shortening
- 1 Cup Packed Brown Sugar
- 1 Egg
- 1/2 Cup Hot Coffee
- 1 1/2 Cups All Purpose Flour
 1 Teaspoon Baking Powder
 1/4 Teaspoon Baking Soda
- 1/4 Teaspoon Salt
- 1/2 Teaspoon Cinnamon
- 1/2 Cup Raisins
- 1/4 Cup Chopped Nuts

DIRECTIONS

- 1. Heat oven to 350 degrees.
- 2. Mix together the shortening, sugar and egg.
- 3. Stir in coffee.
- 4. Stir dry ingredients together and stir in.
- 5. Blend in raisins and nuts.
- 6. Spread in a greased and floured 13x9 inch pan.
- 7. Bake 18 to 20 minutes.
- 8. Cut into 2 x 1 1/2 inch bars.