

## TRIPLE GOOD BARS

2 c. raisins  
14 oz. sweetened condensed milk  
1 T. lemon peel  
1 T. lemon juice  
1 c. softened butter  
1-1/3 c. brown sugar  
1/2 T. vanilla  
2-1/2 c. oatmeal  
1 c. flour  
1-1/2 c. chopped walnuts  
1/2 t. baking soda  
1/4 t. salt

Combine first 4 ingredients in saucepan and cook over medium heat, stirring, just until mixture begins to bubble. Remove and cool slightly. Beat butter, sugar and vanilla until fluffy. Add remaining ingredients. Blend until evenly mixed and crumbly. Reserve 2 cups. Press remaining mixture onto bottom of greased 13 x 9 pan. Spread raisin mixture to within 1/2 inch of edge. Sprinkle with reserve oat mixture. Pat lightly. Bake at 375 degrees for 25 to 30 minutes. Cool completely before cutting into 1 x 2 inch bars. Makes 4 dozen.

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