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## Orange Blossom Bars

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*from the kitchen of Ruth Bancroft*

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### **Ingredients**

- ½ c. honey
- ½ c. sugar
- 2 ½ eggs
- ½ c. orange juice
- 2 ¼ c. sifted flour
- 1 t. baking powder
- ½ t. baking soda
- ½ t. cinnamon and allspice (each)
- ½ c. chopped pecans
- ¼ c. raisins

### **Honey-Orange Icing**

- ¼ c. butter
- ¼ c. honey
- ¼ t. vanilla
- 1 T. grated orange peel
- 1 ½ c. sifted confectioners sugar
- 1 T. milk

## Directions

1. Beat honey and sugar together: add eggs and orange juice.
2. Sift dry ingredients together and add to first mixture; mix well.
3. Stir in the chopped nuts and raisins.
4. Pour into a greased 15½"-by-10½"-by-1-inch pan. Bake in a 350-degree oven for 20 minutes.
5. Cool and frost with Honey-Orange Icing: Cream together butter, honey, vanilla and grated orange peel. Blend in sifted confectioners' sugar and milk.
6. Spread over cooled cookies. Decorate with orange candy, if desired.
7. Cut into bars. Makes about 32 bars.