

Old World Raspberry Bars

- 2 1/4 cups flour
- 1 cup sugar
- 1 cup butter or margarine, softened
- 1 egg
- 1 cup chopped pecans
- 10-ounce jar (3/4 cup) raspberry preserves (or any other flavor)



Heat oven to 350. Combine all ingredients except preserves. Beat at low speed, scraping bowl often, until well mixed. Reserve 1 1/2 cups of mixture and set aside. Press remaining mixture into a greased 8-inch square or 8" pie plate. Spread preserves to within 1/2 inch of edge. Crumble reserved mixture over preserves.

Bake 40-50 minutes or until lightly browned. Cool completely. Cut into bars or pie pieces. Great heated with ice cream on top.