



Rosemary Squares

2 eggs	1 t baking powder
1 c brown sugar	½ t chopped fresh rosemary
2 t vanilla	⅔ c pecans
1 c flour	1 c candied fruit and raisins
½ t salt	

Beat eggs vigorously.

Gradually add brown sugar, then vanilla.

Sift together flour, salt, and baking powder.

Stir in chopped fresh rosemary.

Fold in pecans, candied fruit and raisins.

Pour batter into buttered and floured 8 x 8 inch pan.

Bake in preheated 350°F oven for 30 minutes.

Remove from pan while warm; cool and cut into bars.

Makes 30 squares.