



## Shredded Wheat Bars

### INGREDIENTS

3/4 cup margarine

1/3 cup light brown sugar, firmly packed

2 tablespoons honey

1 egg, beaten

1 teaspoon vanilla

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9 Nabisco Shredded Wheat biscuits, finely rolled (about 3 cups crumbs)

1 cup chopped walnuts

1 cup raisins

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### DIRECTIONS

- Preheat oven to 375 degrees F. In large saucepan, over low heat, melt margarine, brown sugar, and honey, stirring constantly. Remove from heat, cool 5 minutes. Stir in egg and vanilla extract. Add shredded wheat crumbs, walnuts, and raisins; stir until well combined. Spread in 13 x 9 x 2-inch pan; bake 25 minutes, or until lightly browned. Cool in pan on wire rack 10 minutes; while still warm, cut into bars.