

Cinnamon Coffee Bars

1/4 c shortening
1 c brown sugar
1 egg
1/2 c hot coffee (I used instant)
1 1/2 c rice flour
1 tsp baking soda
1/4 tsp salt
1 tsp xanthan gum
1/2 tsp cinnamon
1/2 c raisins
1/4 c chopped nuts (optional)

Glaze

1 c icing sugar
1 tsp vanilla extract
water (enough to make easily spreadable - I used @ 2 tbsp)

Cream shortening and sugar. Add egg. Blend in hot coffee. Sift together flour, baking soda, salt, xanthan gum, and cinnamon. Add to shortening mixture. Add in raisins and nuts. Spread in a greased 7x11 inch pan. Bake at 350 for 25 minutes. Spread glaze over warm bars.

Source: CCA Belleville/Quinte Chapter