



Total Time  
**40 MIN.**

Serving & Size  
**1 EACH (3" 3" SQUARE)**

Difficulty  
**EASY**

This dessert has the best of both worlds. It's a cookie-bar chock full of raisins and chocolate and uses Vegetable juice to enrich the dough.

Yields  
**48**

<b>Nutrition Facts</b>	
Serving Size	1 EACH (3" 3" SQUARE)
<b>Amount Per Serving</b>	
<b>Calories</b> 249	
	<b>% Daily Value</b>
<b>Total Fat</b> 10.7g	<b>16%</b>
<b>Saturated Fat</b> 2.5g	<b>13%</b>
<b>Cholesterol</b> 13mg	<b>4%</b>
<b>Sodium</b> 101mg	<b>4%</b>
<b>Total Carbohydrate</b> 36.3g	<b>12%</b>
<b>Dietary Fiber</b> 2g	<b>8%</b>
<b>Protein</b> 4.2g	<b>8%</b>
Vitamin A 1%	Vitamin C 2%
Calcium 2%	Iron 7%

**INGREDIENTS** **WEIGHT** **MEASURE**

water		1 cups
raisins	8 oz.	1 1/2 cups
canola oil		1 cups
creamy peanut butter	8 oz.	1 cups
light brown sugar	14 oz.	2 cups
sugar		1 cups
frozen liquid egg		3/4 cups
 <b>V8® 100% Vegetable Juice</b>		1 1/4 cups
vanilla extract		2 tsp.
quick oats	9 oz.	1 1/2 qt.
all-purpose flour	12 oz.	3 cups
baking soda		1 tsp.
salt		1/2 tsp.
semi-sweet chocolate pieces	15 oz.	2 cups



### **INSTRUCTIONS**

1. In small bowl, pour water over raisins and mix well. Set aside until raisins are plump, about 15 minutes. Drain.
2. Preheat conventional oven to 350°F. or convection oven to 325°F. Grease and line 18 x 26" sheet pan with parchment paper.
3. In mixing bowl equipped with a paddle attachment, beat oil and peanut butter on medium for 2 minutes. Add brown sugar, granulated sugar and egg and beat on medium until well mixed, about 3 minutes. Mix in vegetable juice and vanilla just until incorporated.
4. In separate bowl, combine oats, flour, baking soda and salt until combined. Add oat-flour mixture to creamed mixture and mix on medium-low until ingredients are just mixed, about 2 minutes. Remove bowl from mixer and stir in chocolate chips and raisins. Press dough into prepared sheet pan in an even layer.
5. Bake for 22-25 minutes or until dough is cooked through and slightly browned on top and edges start to pull away from sides of pan. Remove from heat and place on a wire rack to cool. Remove from pan and cut (12 x 4) into 48 3 x 3 inch squares.