

OATMEAL BARS

Looking into my pantry with the idea of wanting something chewy and yummy, a little something to go with my morning cup of coffee, I found the ingredients to make these delicious cookie bars.

Recipe adapted from Cook's Country

Featured Food: Old-fashioned rolled oats

Yield: 3 dozen

Ingredients

1 $\frac{3}{4}$ c (8 $\frac{1}{2}$ oz) all-purpose flour	1 t vanilla extract
1 t baking soda	2 c (6 oz) old-fashioned rolled oats
1 t ground cinnamon	1 c (6 oz) raisins or other dried fruit such as cherries or cranberries
1 t salt	$\frac{2}{3}$ c walnuts or pecans, chopped
$\frac{1}{2}$ t ground ginger	$\frac{1}{2}$ c (2 oz) powdered sugar
8 T vegetable shortening or unsalted butter	2 t milk
1 $\frac{1}{4}$ c (8 $\frac{3}{4}$ oz) granulated sugar	$\frac{1}{2}$ t vanilla extract
2 large eggs	
$\frac{1}{3}$ c (3 $\frac{3}{4}$ oz) molasses	

Preparation

Preheat oven to 350 degrees.

Measure the dry ingredients into a bowl and whisk to combine. Set aside.

In mixer bowl, mix shortening or butter and sugar until fluffy. Add eggs, molasses and vanilla; mix. Scrape down the sides of the bowl and mix again.

Add oats, raisins and nuts; mix briefly. Divide dough into 4 equal parts. Line 2 baking sheets with parchment paper or silicone baking mats. Form each dough quarter into a log about 8 inches long and 2 inches wide.

Bake for 9 minutes, turn baking sheets and bake another 8 or 9 minutes. Cool for 5 minutes. Move to cutting board and cut across the logs into 1 $\frac{1}{2}$ inch slices.

Make glaze by mixing powdered sugar, milk, and vanilla. Whisk until smooth. When the bars are cool, use the whisk to drizzle glaze across the bars.

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