

Banana Fruit 'N Nut Whole Grain Bars



Ingredients

- 1 ¼ cups wheat flour
- 2 tsp pumpkin pie spice
- 1/2 tsp baking soda
- 1/4 tsp salt
- 2/3 cup packed brown sugar
- 1/2 cup light butter
- 1 large egg
- 1 ¼ cups mashed ripe bananas (about 3 small bananas)
- 1 ½ cups Quaker® Oats (quick or old fashioned, uncooked)
- 2/3 cup chopped pitted dates or golden raisins
- 2/3 cup chopped toasted walnuts

How to make it

1. Heat oven to 350°F.
2. Lightly spray 13 x 9 x 2-inch metal baking pan with nonstick cooking spray.
3. Stir together flour, pumpkin pie spice, baking soda and salt in medium bowl; mix well.
4. Set aside.
5. In large bowl, beat light butter and brown sugar with electric mixer until well blended.
6. Add egg and bananas; mix well. (Mixture will look curdled)
7. Add flour mixture; beat on low just until well blended.
8. Stir in oats, dates and walnuts.
9. Spread evenly in prepared pan.
10. Bake 20 to 25 minutes, until edges are golden brown and wooden pick inserted in center comes out with a few moist crumbs clinging to

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
-	20 minutes	-	Makes 24 Bars

Made with



Quaker® Oats-Old Fashioned

it.

11. Cool completely in pan on wire rack.
12. Cut into bars.
13. Store tightly covered at room temperature up to 2 days or place in airtight container and freeze up to 3 months.
14. Defrost uncovered at room temperature.