

# Banana Oatmeal Bars

## Ingredients

- 1 cup chopped banana (about 2 medium)
- 2/3 cup Tropicana® or Dole ® orange juice\*
- 1 ½ tsp apple pie spice or ground cinnamon, divided
- 1 ¾ cups whole wheat flour or all-purpose flour
- 1 ½ cups Quaker® Oats (quick or old fashioned, uncooked)
- 1/2 lb (2 sticks) margarine or butter, softened
- 1 cup firmly packed brown sugar

## How to make it

1. Heat oven to 375°F.
2. In medium bowl, combine dried fruit, banana, orange juice and 1 teaspoon of apple pie spice; set aside.
3. In medium bowl, combine flour, oats and remaining 1/2 teaspoon apple pie spice; mix well.
4. In large bowl, beat margarine and sugar together with electric mixer until creamy.
5. Add oat mixture; beat until crumbly.
6. Reserve 3/4 cup mixture for topping.
7. Press remaining oat mixture onto bottom of 13 x 9-inch baking pan.
8. Bake 13 to 15 minutes or until light golden brown.
9. Spread fruit evenly over crust to within 1/4-inch of edge.
10. Add nuts to reserved oat mixture; mix well.
11. Sprinkle evenly over fruit; pat down lightly.
12. Bake 16 to 20 minutes or until golden brown.
13. Cool completely; cut into bars.
14. Store loosely covered.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	30 min	45 min	32

## Made with



Quaker® Oats-Old Fashioned