

Cherry Breakfast Bars with Almonds



Ingredients

- 1 ¼ cups Quaker® Oats-Old Fashioned
- 1/4 cup Quaker® Steel Cut Oats, uncooked
- 1 cup whole wheat pastry flour
- 1/2 cup light brown sugar
- 1/2 cup raw slivered almonds
- 10 tbsp unsalted butter, melted and cooled slightly
- 1 cup cherry preserves
- 2 tbsp honey
- 1/2 tbsp salt

How to make it

1. Preheat oven to 350°F.
2. Line an 8x8 pan with foil and spray with nonstick spray – you don't have to do this, but I promise it makes the bars infinitely easier to get out of the pan.
3. In a bowl whisk together the old-fashioned oats, steel cut oats, flour, brown sugar, almonds and salt.
4. Stir in the honey and melted butter – the mixture will be crumbly.
5. Press half of the oat mixture into the bottom of the pan.
6. Spread the preserves evenly on top.
7. Sprinkle the remaining oatmeal mixture evenly on top of the preserves layer and then gently press it together – don't press down too hard, but gently apply pressure so that it doesn't remain in the crumb state.
8. Bake at 350°F for 30-40 minutes, or until the jam is bubbly and the top is golden brown.
9. Remove from the oven and let it cool completely before cutting into bars.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	30 min	40 min	10-12

Made with



Quaker® Oats-Old Fashioned

10. Enjoy for breakfast with a glass of milk!