

Maple Pecan Oatmeal Bars



Ingredients

Bars

- 3/4 cup margarine or butter
- 2 ¼ cups Quaker® Oats (quick or old fashioned, uncooked)
- 2 cups all-purpose flour
- 1 ½ cups firmly packed brown sugar
- 3/4 cup shredded coconut (optional)
- 1 tsp baking soda
- 1 tsp salt (optional)
- 1/3 cup Original Syrup
- 1 egg, lightly beaten
- 1 tsp vanilla

Topping

- 1 ½ cups (about 6 oz) chopped pecans
- 1/4 cup firmly packed brown sugar
- 1/3 cup Original Syrup

How to make it

1. Heat oven to 350°F.
2. Lightly spray 13x9-inch baking pan with no-stick cooking spray.
3. For bar, melt margarine; set aside to cool.
4. In large bowl, combine oats, flour, brown sugar, coconut, baking soda and salt; mix well. (Dough will be stiff.)
5. In small bowl, combine melted margarine, syrup, egg and vanilla; mix well.
6. Add to oat mixture; mix well.
7. Press dough evenly onto bottom of pan.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	35 min	45 min	32

Made with



Quaker® Oats-Old Fashioned

8. For topping, combine pecans and brown sugar in small bowl.
9. Sprinkle evenly over dough; press down lightly.
10. Drizzle syrup evenly over pecans.
11. Bake 35 to 38 minutes or until edges are set but middle is soft.
12. Cool completely in pan on wire rack.
13. Cut into bars.
14. Store tightly covered.