

Oatmeal Fruit Bars with Honey

Ingredients

- 1/4 cup honey
- 4 tbsp margarine or butter
- 3 tbsp granulated sugar
- 1/4 tsp ground cinnamon
- 1 6 oz package (about 1 1/2 cups) diced dried mixed fruit
- 1 1/2 cups crispy rice cereal
- 1 cup Quaker® Oats (quick or old fashioned, uncooked)

How to make it

1. In medium saucepan, heat honey, margarine, sugar and cinnamon over medium-low heat until margarine is melted, stirring frequently.
2. Bring to a boil; cook 1 minute, stirring constantly.
3. Remove from heat.
4. Stir in dried fruit, rice cereal and oats until evenly coated.
5. Press mixture evenly onto bottom of ungreased 8-inch square baking pan.
6. Cool completely.
7. Cut into bars.
8. Store tightly covered in refrigerator.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	0 min	10 min	16

Made with



Quaker® Oats-Old Fashioned