Oatmeal Pumpkin Bars

Ingredients

- 1/3 cup sugar
- 1/2 cup coconut oil
- 1 cup canned pumpkin
- 1 cup whole wheat flour
- 3 tsp baking powder
- 1/2 tsp baking soda
- 1 tsp ground cinnamon
- 1/4 tsp nutmeg
- 1/2 cup orange juice
- 1/2 cup chopped cinnamon sugar almonds
- 1/2 cup raisins
- 1/4 cup coconut
- 1 egg
- 3/4 cup Quaker® Oats-Old Fashioned

How to make it

- 1. Preheat oven to 350°F.
- 2. Cream sugar, oil, egg and pumpkin until light and fluffy.
- 3. Stir in flour, oatmeal, baking powder, baking soda, cinnamon, nutmeg, and orange juice.
- 4. Add almonds and raisins. Stir to blend.
- 5. Line cookie sheet with parchment paper.
- 6. Spread onto paper.
- 7. Bake at 350°F for 25-30 minutes.
- 8. Let cool completely and then cut into bars.





5 min





COOK TIME 25 min



TOTAL TIME 30 min



SERVINGS

12

Made with



Quaker® Oats-Old Fashioned