

# Spirited Southern Sweet Potato Bars



## Ingredients

- 2 cups Quaker® Oats (quick or old fashioned, uncooked)
- 1 ½ cups all-purpose flour
- 1/4 tsp salt (optional)
- 1/8 to 1/4 tsp ground red pepper
- 1/2 lb (2 sticks) butter or margarine, softened
- 2/3 cup granulated sugar
- 1 tsp vanilla
- 2 cups mashed cooked sweet potato or canned pumpkin
- 2 eggs, lightly beaten
- 3/4 cup firmly packed brown sugar
- 2 tbsp bourbon or 1/2 tsp rum extract (optional)
- 1 cup chopped pecans

## How to make it

1. Heat oven to 375°F.
2. Lightly grease 13 x 9-inch baking pan.
3. In large bowl, combine oats and flour; mix well.
4. Remove 2/3 cup and add salt and red pepper; set aside for filling.
5. To remaining oat-flour mixture, add butter, granulated sugar and vanilla; blend with electric mixer on low to medium speed until crumbly.
6. Reserve 1 cup for topping.
7. Press remaining mixture evenly onto bottom of prepared pan.
8. Bake 15 minutes; remove pan from oven.
9. In separate bowl, combine sweet potato, eggs, brown sugar, bourbon and reserved 2/3 cup oat-flour mixture; mix well.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	45 min	55 min	32

## Made with



**Quaker® Oats-Old Fashioned**

10. Spread filling over warm crust.
11. Add nuts to reserved topping mixture; mix well.
12. Sprinkle evenly over sweet potato filling.
13. Bake 30 to 35 minutes or until topping is light golden brown.
14. Cool in pan on wire rack; cut into bars.
15. Serve at room temperature.
16. Store in refrigerator tightly covered.