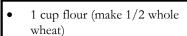


Ingredients

## **Easy Raspberry Oat Bars**



Adapted from Kelly Cummings



- 1/2 cup packed light brown
- 1 cup of rolled oats
- 1/2 cup butter-softened
- 1/4 tsp. baking soda
- 3/4 cup raspberry jam
- Pinch of salt



**Directions** 



Yield: 16 Bars Serving size: 2 oz.

Total cost:

Serving cost:

- Combine sugar, flours, baking soda, salt and
- a fork.
- 3. Press 2 cups of the mix on the bottom of an 8"by 8" pan.
- 4. Spread the jam over it to about 1/4 inch from the sides.
- 2. Add the butter and mix in with your fingers or 5. Sprinkle the remaining crumbs over the top and press.
  - 6. Bake at 350° for 25 to 30 minutes
  - 7. Enjoy!

Visit secondharvestkitchen.org to find more recipes, free classes, and ways to get involved!



## **Easy Raspberry Oat Bars**



Ingredients



Adapted from Kelly Cummings

- 1 cup flour (make 1/2 whole wheat)
- 1/2 cup packed light brown
- 1 cup of rolled oats

- 1/2 cup butter-softened
- 1/4 tsp. baking soda
- 3/4 cup raspberry jam
- Pinch of salt



**Directions** 

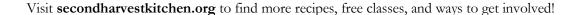


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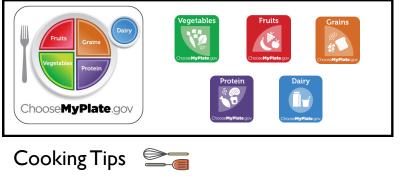
## **Fast Facts**

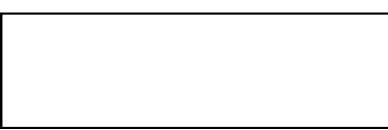


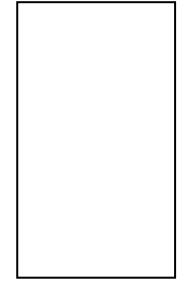












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