## Ingredients

- $21 / 2$ cups oats
- $1 / 2$ tsp. baking powder
- $1 / 2$ cup sugar
- $3 / 4$ tsp. baking soda
- $1 / 4$ tsp. salt
- 1 tsp. vanilla
- 3 Tbsp. milk
- $1 / 2$ cup vegetable or coconut oil



## Directions

Yield: 16 bars Serving size: 1 bar
Total cost: $\$ 2.24$ Serving cost: $\$ 0.24$

1. Preheat oven to $325^{\circ} \mathrm{F}$.
2. Add oats to blender or food processor and blend until flour forms.
3. In a medium bowl, combine oat flour, baking powder, baking soda, salt, and sugar. Mix until combined.
4. In a separate bowl, mix vanilla, milk, and sugar together. Pour wet into dry. Mix until well incorporated.
5. Evenly spread mixture into an $8 \times 8$ pan and bake 13 minutes.
6. Let cool completely before frosting and cutting.

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## Fast Facts

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Featured Food Groups


## CookingTips 首

- Add sprinkles to dough before baking for funfetti sugar cookies.
- Decorate with frosting before cutting.
- Place bars in fridge or freezer for faster cooling.

Second Harvest is an equal opportunity provider.


Featured Food Groups


## Cooking Tips



- Add sprinkles to dough before baking for funfetti sugar cookies.
- Decorate with frosting before cutting.
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| Nutrition Eacts |  |
| :---: | :---: |
| 16 servings per container |  |
| Serving size | 1 bar |
| Amount Per Serving Calories | 20 |
|  | ly Value* |
| Total Fat 8 g | 10\% |
| Saturated Fat 1.2g | 6\% |
| Trans Fat Og |  |
| Cholesterol Omg | 0\% |
| Sodium 115mg | 5\% |
| Total Carbohydrate 11g | 4\% |
| Dietary Fiber 1 g | 4\% |
| Total Sugars 2g |  |
| Includes 2g Added Sugars | 4\% |
| Protein 2g | 4\% |
| Vitamin D Omcg | 0\% |
| Calcium 13mg | 0\% |
| Iron 0.54mg | 4\% |
| Potassium 47mg | 0\% |
| *The \% Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice. |  |



| Nutrition Facts |  |
| :---: | :---: |
| 16 servings per container |  |
| Serving size | 1 bar |
| Amount Per Serving Calories | 120 |
|  | \% Daily Value* |
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