

## Raspberry Oat Bars

(2 dozen)



### Ingredients:

$\frac{3}{4}$  cup Butter, softened  
1 cup packed light brown Sugar  
1  $\frac{1}{2}$  cups rolled Oats  
1  $\frac{1}{2}$  cups all-purpose Flour  
1 tsp Salt  
 $\frac{1}{2}$  tsp Baking Powder  
1 (10 oz) jar Raspberry preserves

### Directions:

Preheat the oven to 400°.  
Grease a 9"x13" pan.  
In a large bowl, cream together the butter and brown sugar until smooth.  
Combine the oats, flour, salt and baking powder; stir into the creamed mixture.  
Press half of the mixture into the bottom of the prepared pan.  
Spread the preserves over the crust.  
Crumble the remaining crust mixture over the raspberry layer.  
Bake for 20 to 25 minutes in the preheated oven, or until light brown.  
Cool completely before cutting into bars.