



Berry Oatmeal Bars



SERVINGS



COOKING TIME

16

35 min

Sweet, buttery, and bursting with fresh fruit flavors, Berry Oatmeal Bars is a yummy make ahead snack or dessert. With its vibrant and juicy ingredients, this recipe makes for a wonderful summertime baked good but is just as good year-round.

Ingredients

- 1 ½ cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1 ¼ cups all-purpose flour
- ½ cup firmly packed brown sugar
- 12 tbsp margarine or butter, melted
- 1 cup fresh or frozen blueberries (do not thaw)
- ⅓ cup raspberry or strawberry preserves
- 1 tsp all-purpose flour
- ½ tsp grated lemon peel (optional)

Cooking Instructions

1. Heat oven to 350°F.
2. In large bowl, combine oats, 1 ¼ cups flour, sugar and margarine; mix until crumbly.
3. Reserve 1 cup oat mixture for topping.
4. Press remaining oat mixture evenly onto bottom of ungreased 8 or 9-inch square baking pan.
5. Bake 13 to 15 minutes or until light golden brown.
6. Cool slightly on wire rack.
7. In medium bowl, combine blueberries, preserves, 1 tsp flour and lemon peel, if desired; mix gently.
8. Spread evenly over crust to within ½ inch of edges.
9. Sprinkle with reserved oat mixture, patting gently.
10. Bake 20 to 22 minutes or until light golden brown.

11. Cool completely in pan on wire rack.
12. Cut into bars.
13. Store tightly covered.