



Cake Mix Oatmeal Bars with Cranberry-Pistachio



SERVINGS

24



COOKING TIME

30 min

Cake Mix Oatmeal Bars with Cranberry-Pistachio are a fun and festive baked dessert that are chewy, tart and a little crunchy. Made with coffee cake mix, orange juice, and a few other ingredients, these bars are the perfect way to celebrate the holidays or just enjoy the winter months.

Ingredients

- 1 cup (2 sticks) 65% vegetable oil spread
- 1/2 cup firmly packed brown sugar
- 1 package (17.4 oz) cinnamon swirl quick bread and coffee cake mix, divided usage
- 1/4 cup Tropicana Pure Premium® orange juice
- 1 egg
- 1 tsp vanilla
- 1 1/2 cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/2 cup coarsely chopped pistachios
- 1/2 to 3/4 cup dried cranberries

Cooking Instructions

1. Heat oven to 375°F.
2. Spray 13 x 9 x 2-inch metal baking pan with cooking spray.
3. In large bowl, beat vegetable oil spread and brown sugar on medium speed of electric mixer until creamy.
4. Add quick bread mix and the clear packet of cinnamon swirl (reserve foil glaze packet for later use), orange juice, egg and vanilla.
5. Beat just until blended.
6. Add oats, pistachios and cranberries.
7. Mix at low speed just until combined.

8. Spread evenly into prepared pan.
9. Bake 30 to 34 minutes or until edges are golden brown and wooden pick inserted in center comes out with a few moist crumbs clinging to it.
10. Cool completely in pan on wire rack.
11. Squeeze reserved foil packet from mix about 10 times.
12. Cut tip off one corner of packet; squeeze glaze decoratively over cookies in pan.
13. Cut into squares or bars.