



Cherry Breakfast Bars with Almonds



SERVINGS



COOKING TIME

10-12

30 min

Cherry Breakfast Bars with Almonds is an eggless breakfast treat with the tart flavors of cherries and the mild nutty flavors of almonds. This fruit and nut recipe is a great addition to the brunch table or makes for a special baked good around the holiday season.

Ingredients

- 1 ¼ cups [Quaker® Oats-Old Fashioned](#)
- ¼ cup Quaker® Steel Cut Oats, uncooked
- 1 cup whole wheat pastry flour
- ½ cup light brown sugar
- ½ cup raw slivered almonds
- 10 tbsp unsalted butter, melted and cooled slightly
- 1 cup cherry preserves
- 2 tbsp honey
- ½ tbsp salt

Cooking Instructions

1. Preheat oven to 350°F.
2. Line an 8x8 pan with foil and spray with nonstick spray – you don't have to do this, but I promise it makes the bars infinitely easier to get out of the pan.
3. In a bowl whisk together the old-fashioned oats, steel cut oats, flour, brown sugar, almonds and salt.
4. Stir in the honey and melted butter – the mixture will be crumbly.
5. Press half of the oat mixture into the bottom of the pan.
6. Spread the preserves evenly on top.
7. Sprinkle the remaining oatmeal mixture evenly on top of the preserves layer and then gently press it together – don't press down too hard, but gently apply pressure so that it

doesn't remain in the crumb state.

8. Bake at 350°F for 30-40 minutes, or until the jam is bubbly and the top is golden brown.
9. Remove from the oven and let it cool completely before cutting into bars.
10. Enjoy for breakfast with a glass of milk!