



# Maple Pecan Oatmeal Bars



**SERVINGS**

32 Bars



**COOKING TIME**

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Maple Pecan Oatmeal Bars are a delicious homemade treat that is sweet, sticky and crunchy. These maple oatmeal bars topped with pecans are the perfect creation to serve at Thanksgiving or during the fall season. Whether you're looking for something flavorful to snack on or a dessert that will be a hit, this recipe is a must try.

## Ingredients

### Bars

- 3/4 Cup(s) (1-1/2 sticks) margarine or butter
- 2-1/4 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 2 Cup(s) all-purpose flour
- 1-1/2 Cup(s) firmly packed brown sugar
- 3/4 Cup(s) shredded coconut (optional)
- 1 Teaspoon(s) Baking Soda
- 1 Teaspoon(s) salt (optional)
- 1/3 Cup(s) Aunt Jemima® Syrup
- 1 Egg, lightly beaten
- 1 Teaspoon(s) vanilla

### Topping

- 1-1/2 Cup(s) chopped pecans (about 6 ounces)
- 1/4 Cup(s) firmly packed brown sugar
- 1/3 Cup(s) Aunt Jemima® Syrup

## Cooking Instructions

1. Heat oven to 350°F.

2. Lightly spray 13x9-inch baking pan with no-stick cooking spray.
3. For bar, melt margarine; set aside to cool.
4. In large bowl, combine oats, flour, brown sugar, coconut, baking soda and salt; mix well.
5. (Dough will be stiff.)
6. In small bowl, combine melted margarine, syrup, egg and vanilla; mix well.
7. Add to oat mixture; mix well.
8. Press dough evenly onto bottom of pan.
9. For topping, combine pecans and brown sugar in small bowl.
10. Sprinkle evenly over dough; press down lightly.
11. Drizzle syrup evenly over pecans.
12. Bake 35 to 38 minutes or until edges are set but middle is soft.
13. Cool completely in pan on wire rack.
14. Cut into bars.
15. Store tightly covered.