

Oatmeal Fruit Bars with Honey

SERVINGS

COOKING TIME

16 Bars -

Oatmeal Fruit Bars with Honey is a must try recipe! Made with thick honey, your favorite dried fruit mix, warm cinnamon, and a few other ingredients, this recipe has simple ingredients that come together to make a special snack or dessert option.

Ingredients

- 1/4 Cup(s) Honey
- 4 Tablespoon(s) (1/2 stick) margarine or butter
- 3 Tablespoon(s) granulated sugar
- 1/4 Teaspoon(s) ground cinnamon
- One 6-ounce package diced dried mixed fruit (about 1-1/3 cups)
- 1-1/2 Cup(s) crispy rice cereal
- 1 Cup(s) Quaker® Oats (quick or old fashioned, uncooked)

Cooking Instructions

- 1. In medium saucepan, heat honey, margarine, sugar and cinnamon over medium-low heat until margarine is melted, stirring frequently.
- 2. Bring to a boil; cook 1 minute, stirring constantly.
- 3. Remove from heat.
- 4. Stir in dried fruit, rice cereal and oats until evenly coated.
- 5. Press mixture evenly onto bottom of ungreased 8-inch square baking pan.
- 6. Cool completely.
- 7. Cut into bars.
- 8. Store tightly covered in refrigerator.