

Niece's Liberty Bars

Ingredients

- 1 cup (2 sticks) butter, softened
- 1 cup firmly packed brown sugar
- 1/2 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla
- 1-1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 2 teaspoons ground cinnamon
- 1/2 teaspoon salt (omit if using salted nuts or trail mix)
- 3 cups Quaker® Oats (old fashioned, uncooked)
- 2 cups Cranberry Nut Antioxidant Trail mix (Almonds, cranberries, sunflower kernels)**see below
- 1 cup Hersheys Premium White Chips**see below

Preparation

Heat oven to 350°F.

In large bowl, beat butter and sugars until creamy.

Add eggs and vanilla; beat well.

Add combined flour, baking soda, cinnamon and salt; mix well.

Add oats and trail mix; mix well.

Bar Cookies: Press dough onto bottom of ungreased 13 x 9-inch baking pan. Bake 30 minutes or until light golden brown. Cool completely in pan on wire rack. Cut into bars. Store tightly covered. 24 BARS.

** Make your own mix of Craisins and/or raisins, Sunflower kernels, almonds (or other nuts) and chocolate or white chips etc. You need approximately 3 cups of this mix.