

Niece's Liberty Bars

Ingredients

- 1 cup (2 sticks) butter, softened
- 3/4 cup firmly packed brown sugar
- 1/2 cup granulated sugar
- 2 eggs
- 1 1/2 teaspoon vanilla
- 1-1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 2 teaspoons ground cinnamon
- 1 teaspoon salt (omit if using salted nuts or trail mix)
- 3 cups Quaker® Oats (old fashioned, uncooked)
- 1 cup Craisins (Cherry flavored work well, too!)
- 1 cup chopped pecans
- 1/2 cup Dark Chocolate chips
- 1/2 cup Premium White chips

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 mix.

Add Craisins, pecans, & chips; mix well.

Bar Cookies: Press dough onto bottom of ungreased 13 x 9-inch baking pan. Bake 30 minutes until light golden brown. Cool in pan on wire rack for about 10 minutes. Flip on to wire rack and remove pan and continue to cool. Cut into bars. Store tightly covered. 24 BARS.

**You can use 2 cups Cranberry Nut Antioxidant Trail mix (Almonds, cranberries, sunflower kernels)

** Or 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.