

# Plum Oat Bars

**Makes:** 12 Servings

Dried plums are used in the Plum Oat Bar recipe. Sliced or chopped dried plums are a great addition to muffins, breads, cookies, and other dessert recipes.

## Ingredients

nonstick cooking spray  
**2 cups** old-fashioned oats  
**1/2 cup** dried plums (chopped)  
**1/2 cup** walnuts (chopped if you like)  
**1 teaspoon** cinnamon  
**1/4 teaspoon** salt  
**3/4 cup** packed brown sugar (or 3/4 cup regular sugar)  
**1/3 cup** margarine

## Directions

1. Preheat oven to 350 degrees F. Coat a 9x9-inch baking pan with cooking spray; set aside.
2. In large bowl combine oats, plums, cinnamon, and salt. If using walnuts, add that too. Set dish aside.
3. In medium saucepan, combine brown sugar and margarine. Cook over medium heat. Stir until melted.
4. Pour sugar mixture over oat mixture, stirring to coat all ingredients. Press firmly and evenly into baking pan.
5. Bake 20-25 minutes or until golden around the edges. Cut into bars while still hot. Cool completely in pan, then re-cut and remove with spatula. Bars can be wrapped individually in plastic wrap or sealed in a plastic bag.