Apple/Fig Oatmeal Bars

Makes: 98 servings

98 Servings

Ingredients	Weight	Measure
All-purpose flour, sifted	1 pound + 11 ounces	6 cups
Salt		3 teaspoons
Brown sugar, packed	1 pound + 5 ounces	3 cups
Butter or margarine	1 pound	2 cups
Rolled oats	1 pound + 1 ounce	6 cups
Applesauce	4 pounds 9 ounces	9 1/8 cups
Diced California figs	2 pounds 24 ounces	8 1/2 cups
Nutmeg		1 1/2 teaspoons
Cinnamon		3/4 teaspoon
Granulated sugar	11 ounces	1 1/2 cups
Butter or margarine	5 ounces	2/3 cup

Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	**175**	
Total Fat	5 g	
Protein	2 g	
Carbohydrates	30 g	
Dietary Fiber	3 g	
Saturated Fat	NA	
Sodium	70 mg	

Directions

1. Sift flour and salt together. Place in mixer and blend in

brown sugar. Cut in margarine until mixture is the size of small peas. Add the rolled oats and mix. Set aside.

2. In a separate mixing bowl, combine the applesauce, diced figs, nutmeg and cinnamon.

3. Spread 11 cups of dough evenly on the well-greased sheet. Spread the filling evenly over the dough. Sprinkle with granulated sugar and dot with margarine. Pat on the remaining 8 cups of dough to cover filling.

4. Bake in 400º F oven (375º convection oven) 45-50 minutes until golden on top. Cool on wire rack. Cut 14 x 7.