

Cherry Oatmeal Bars

Makes: 96 servings

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Ingredients	Weight	Measure
Margarine or butter	1 lb 2 oz	2 1/4 cups
Brown sugar	1 lb 8 oz	6 cups
Whole wheat flour	1 lb 10 oz	6 cups
Rolled oats	1 lb 1 oz	6 cups
Baking soda		2 Tbsp
Cherry pie filling	3 lb 15 oz	
Sugar	2 1/3 oz	1/3 cup
Cornstarch		3 Tbsp
Almond extract		1 1/2 tsp

Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	136	
Total Fat	4.76 g	
Protein	2.02 g	
Carbohydrates	22 g	
Dietary Fiber	1.58 g	
Saturated Fat	0.83 g	
Sodium	134 mg	

Directions

1. Blend margarine or butter and brown sugar in mixer until well mixed at medium speed.
2. Blend flour, oats, and baking soda. Add to butter mixture and mix until crumbly on low speed.
3. Press 2/3 of the oats mixture firmly into a sheet pan (18" x 26" x 1").
4. Blend pie filling with a food processor or blender until smooth. Pour pureed filling into a saucepan.
5. Blend sugar and cornstarch; stir into pie filling. Cook, stirring constantly, until mixture is thick and bubbly, over low heat.

6. Stir in almond extract. Pour pie filling mixture evenly over oats layer in sheet pan.
7. Crumble remaining 1/3 of oats mixture evenly over pie filling layer.
8. Bake until golden brown: Conventional oven: 350 °F for 30-35 minutes.
9. Cool. Cut each pan 8 x 12 down (96 pieces per pan).
Portion one bar.