

Raspberry Oatmeal Bars

By Angela Whittenberg on Monday, September 30, 2013 at 1:27pm

3/4 cup butter, softened

1 cup packed brown sugar

1 1/2 cup rolled oats

1 1/2 cup all-purpose flour

1 tsp. salt

1/2 tsp. baking powder

1 (10 ounce) jar raspberry jam (or any other flavor jam that you like)

Preheat oven to 375 F. Prepare a 9x13 baking pan, grease well.

Cream together the butter and sugar.

Combine oats, flour, salt and baking powder.

Stir together butter mixture and flour mixture. Combine well.

Press half of crust mixture into the bottom of prepared baking pan.

Stir jam well to break up any lumps. Spread over crust layer that is pressed into pan. Crumble remaining crust mixture over jam. Pat gently over the entire surface.

Bake 22-27 minutes or until lightly browned on edges.

Cool completely before cutting.