

OATMEAL APPLE SAUCE BARS

Ingredients:

- 1 Cup Butter
- 1 Cup Brown Sugar
- 2 Cups Flour
- 1 ½ Teaspoons Cinnamon
- ¼ Teaspoon Nutmeg
- 1.5 Cup Oats (preferably old fashioned/rolled.)
- 2 Cups Applesauce
- 1 Teaspoon Ground Cinnamon
- 1 Cup Chocolate Chips - Optional



Directions:

1. Cut your butter into cubes and place in a bowl along with the flour and brown sugar. Using a dough cutter cut and combine (You could also use a food processor)
2. Add cinnamon and oats until combined
3. Preheat oven to 325° F and spray a 9x13 baking dish. (Or coat with Lard like I do)
4. Place half of the oat mixture into the prepared baking dish and press down with your hands
5. In a small bowl mix the applesauce and cinnamon and pour the filling on top of the oat mixture and smooth out.
6. Sprinkle the chocolate chips if you are using
7. Sprinkle remaining oat mixture over applesauce
8. Bake in preheated oven for 40-45 minutes
9. Allow bars to full cool before slicing into bars

