

# OATMEAL APPLESAUCE BARS

APPLESAUCE FILLING & OATS LAYERED TOGETHER



## INGREDIENTS

1 Cup Butter  
1 Cup Brown Sugar  
2 Cups Flour  
1½ Teaspoons Cinnamon  
¼ Teaspoon Nutmeg  
1.5 Cup Oats (preferably old fashioned )  
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 Degrees 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. If your using chocolate chips sprinkle over the oat mixture
7. Sprinkle remaining oat mixture over applesauce
8. Bake in preheated oven for 40-45 minutes
9. Allow bars to fully cool before slicing into bars



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