



Banana Oatmeal Bars

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32

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30 min

Our recipe for Banana Oatmeal Bars is a chewy make ahead dessert or snack made with fun and flavorful ingredients. Along with bananas, these oatmeal bars are made with orange juice to add a bit of tang.

Ingredients

- 1 cup chopped banana (about 2 medium)
- 2/3 cup Tropicana® or Dole ® orange juice*
- 1 ½ tsp apple pie spice or ground cinnamon, divided
- 1 ¾ cups whole wheat flour or all-purpose flour
- 1 ½ cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/2 lb (2 sticks) margarine or butter, softened
- 1 cup firmly packed brown sugar

Cooking Instructions

1. Heat oven to 375°F.
2. In medium bowl, combine dried fruit, banana, orange juice and 1 teaspoon of apple pie spice; set aside.
3. In medium bowl, combine flour, oats and remaining 1/2 teaspoon apple pie spice; mix well.
4. In large bowl, beat margarine and sugar together with electric mixer until creamy.
5. Add oat mixture; beat until crumbly.
6. Reserve 3/4 cup mixture for topping.
7. Press remaining oat mixture onto bottom of 13 x 9-inch baking pan.
8. Bake 13 to 15 minutes or until light golden brown.
9. Spread fruit evenly over crust to within 1/4-inch of edge.
10. Add nuts to reserved oat mixture; mix well.
11. Sprinkle evenly over fruit; pat down lightly.
12. Bake 16 to 20 minutes or until golden brown.

13. Cool completely; cut into bars.

14. Store loosely covered.