



Double Ginger Oat Bars



SERVINGS

42



COOKING TIME

30 min

Double Ginger Oat Bars are full of gingerbread flavors and perfect to celebrate the holidays with. Let the kids add green and red frosting and other decorative toppings to these festive treats to make them extra special.

Ingredients

- 8 tbsp butter or light butter, divided
- 2/3 cup firmly packed brown sugar
- 1 package (14.5 oz) gingerbread cake and cookie mix
- 1 ¼ cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/3 cup water
- 1 large egg
- 4 oz reduced-fat cream cheese
- 1 ½ cups confectioners' sugar
- 2 tbsp finely chopped crystallized ginger OR 1/2 tsp ground ginger
- Red and green decorator's icing (optional)

Cooking Instructions

1. For bars, heat oven to 350°F.
2. Spray 13 x 9 x 2-inch metal baking pan with cooking spray; set aside.
3. In large saucepan, melt 6 tablespoons of the butter over low heat.
4. Remove from heat.
5. Add brown sugar; stir with wooden spoon until well blended.
6. Add gingerbread mix, oats, water and egg; stir until well blended.
7. Spread evenly in prepared pan.
8. Bake 30 to 33 minutes or until wooden pick inserted in center comes out with a few moist crumbs clinging to it.
9. Cool bars completely in pan on wire rack.

10. *For frosting, beat cream cheese and remaining 2 tablespoons butter with electric mixer in medium bowl until blended.
11. Gradually add confectioners' sugar, beating until smooth.
12. Beat in ginger.
13. Spread frosting evenly over bars.
14. Cover and refrigerate until ready to cut and decorate.
15. To decorate, cut into bars and remove from pan.
16. Using red and green frosting, pipe ribbons, holly leaves and berries or other decorations onto each bar.
17. Refrigerate uncovered until decorations set, then cover and refrigerate up to 3 days.