



Oatmeal Pecan Bars with Nougat



SERVINGS

2 Dozen



COOKING TIME

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Oatmeal Pecan Bars with Nougat is a creamy and chewy treat with a bite of crunch. This dessert is just what you want when the holiday season rolls around. Pecan bars make for a festive treat to serve or a yummy gift to give.

Ingredients

- 1/2 Cup(s) (1 stick) butter, softened
- 1/4 Cup(s) granulated sugar
- 2 Eggs, separated
- 2 Tablespoon(s) Water
- 1/2 Teaspoon(s) vanilla
- 2 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/2 Cup(s) all-purpose flour
- 1/2 Teaspoon(s) Baking Soda
- 1/2 Cup(s) firmly packed brown sugar
- 3/4 Cup(s) chopped, lightly toasted pecans

Cooking Instructions

1. Heat oven to 350°F.
2. Spray a 13 x 9 x 2-inch metal baking pan with cooking spray.
3. In large bowl, beat butter, 1/2 cup brown sugar and the granulated sugar with electric mixer until creamy.
4. Add egg yolks, water and vanilla; beat well.
5. Add combined oats, flour and baking soda; mix well.
6. Spread dough evenly in bottom of pan.
7. Bake 15 minutes or until deep golden brown.
8. Remove from oven to cooling rack.
9. Reduce oven temperature to 325°F.

10. In medium bowl, beat egg whites with electric mixer until foamy.
11. Gradually add the remaining 1/2 cup brown sugar, beating until stiff peaks form.
12. Spread over warm crust to edges of pan.
13. Sprinkle pecans evenly over top.
14. Bake 20 minutes or until topping is lightly browned.
15. Cool 10 minutes.
16. Cut into bars but do not remove from pan.
17. Cool completely in pan.
18. Remove cooled bars from pan.
19. Store tightly covered, separating layers with waxed paper.