

Oatmeal Raisin Date Bars

1 package *Oatmeal Raisin Cookies**
1/3 cup brown sugar
2 tablespoons butter or vegan butter sticks (such as *Earth Balance*)
1 cup pitted dates
1-1/2 cup apples, peeled and chopped
2 tablespoons maple syrup

Topping:

1/2 cup old fashioned oats
1/3 cup whole wheat pastry flour
1/3 cup brown sugar
1/2 teaspoon cinnamon
2 tablespoons butter or sunflower oil

- Preheat oven to 350°.
- Blend cookies, sugar and butter in a food processor until mixture resembles pea sized crumbles.
- Lightly press into an 8x8-inch square greased baking dish. Set aside.
- Blend dates, apples and maple syrup in food processor.
- Evenly spread apple/date mixture over cookie crust.
- In a small bowl, mix topping ingredients and crumble evenly over mixture.
- Bake 25-30 minutes.
Cool and cut into bars.

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Recipe created by Jean Ecos, Natural Ovens Test Kitchen Specialist