

Raspberry Oat Bars

The flavor of these Raspberry Oat Bars is enhanced when you make the bars a day ahead and store in the refrigerator overnight. Can't wait? Just cool completely.

Raspberry Oat Bars Ingredients

Oat Base

- 1/2 cup (1 stick) unsalted butter, room temperature
- 1 cup light brown sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- 1 1/4 cups all-purpose flour
- 1/2 teaspoon baking soda
- 2 cups old-fashioned rolled oats, divided (1 3/4 cup; 1/4 cup)

Filling

- 1 cup raspberry jam or preserves



How to Make the Raspberry Oat Bars (12 bars)

Place oven rack in center of oven and preheat oven to 350 degrees Fahrenheit.

Grease a 9 x 9 inch square pan with butter or cooking spray. (If you line the pan with parchment paper instead, you can lift the bars out of the pan later, making it easier to cut and clean up.)

In a large bowl, beat the butter and brown sugar until light and fluffy (about 2 minutes).

Brown sugar stuck together? Spoon brown sugar into a microwave-safe bowl. Place a damp paper towel over the bowl. Microwave on high for 20-30 seconds.

Add the egg and vanilla extract into the butter mixture and beat until incorporated.

In a separate bowl, whisk together the flour and baking soda. Add flour mixture to the butter mixture and mix until well-combined. Stir in 1 3/4 cups of the rolled oats into the mixture.

Press 2/3 of the dough (about 2 cups) into the bottom of the prepared pan. Spread the raspberry jam (or preserves) over the oat base.

To the remaining dough in the bowl, stir in the remaining 1/4 cup of rolled oats. Crumble this mixture evenly over the top of the raspberry jam, then gently press in.

Bake for about 25-30 minutes or until nicely browned.

Place pan on a wire rack to cool completely. Cut into bars.

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