

Oat Jam Bars

½ cup butter, melted
½ cup white granulated sugar*
½ cup light brown sugar, packed*
2 teaspoons vanilla extract
1 cup all-purpose flour
¾ cup old fashioned oats
pinch of ground nutmeg
1 teaspoon ground cinnamon
½ cup chopped pecans
1/3 cup dried cranberries
1 cup jam {any flavor}*

1 Preheat the oven to 350-degrees. Line an 8-inch x 8-inch baking pan with foil and spray the bottom and sides with baking spray. Set aside.

2 In the bowl of a stand mixer, affixed with the paddle attachment, add the melted butter, sugar and brown sugar. Mix on medium-high speed until light and fluffy. Scrape down the sides of the bowl as needed. Add the vanilla extract to the butter-sugar mixture and mix until incorporated.

3 Change the mixer to low speed and add the flour, oats, pecans, nutmeg, cinnamon and salt. Mix until just incorporated. Remove the bowl from the mixer and ensure all ingredients are incorporated.

4 Pour the dough out into the prepared pan, reserving approximately 1/2 cup of dough to sprinkle on top of the jam layer. Press the dough evenly into the pan. Spread the jam in an even layer over the dough. Put the cranberries on top of the jam. Sprinkle chunks of the reserved batter over the top of the jam layer.

5 Bake in 350-degree oven for 30- 45 minutes. The bars may not appear done, but they continue baking in the pan. Let bars set in the pan until completely cool. should be a golden color when baked

.6 Cut into desired sized squares.

* These are the changes I made to the recipe to accommodate the diabetics in our club:

Splenda instead of White sugar

Brown Sugar Splenda instead of Brown Sugar

I used Sugar-Free Smucker's Apricot in one of the bars and Smucker's Strawberry in the other