

Quick Rolled Oats

OATMEAL CHOCOLATE CHIP BARS

1 cup butter
1 cup Augason Farms White Granulated Sugar
1 cup Augason Farms Brown Sugar
2 eggs
1 teaspoon salt
2 teaspoons baking soda
2 cups Augason Farms Quick Rolled Oats
2 cups Augason Farms Enriched Unbleached All Purpose Flour
2 teaspoons vanilla
1 cup chopped pecans
12-ounces chocolate chips
Cream soft butter and sugars, add eggs and beat until creamy. Add dry ingredients and vanilla and mix well. Stir in nuts and chocolate chips. Spread into a 9"x13" baking pan. Bake at 350°F 30 minutes. When cool, cut into bars.

OATMEAL CARAMEL WHITE CHIP BARS

Crust:

2 cups Augason Farms Enriched Unbleached All Purpose Flour
1 1/2 cups packed Augason Farms Brown Sugar
1 1/4 cups butter or margarine, softened

1 teaspoon baking soda
1/2 teaspoon Augason Farms Iodized Salt
2 cups Augason Farms Quick Rolled Oats

Filling:

1 12-ounce package or 2 cups white chocolate chips
1/2 cup chopped nuts
1 cup caramel or butterscotch caramel fudge topping
3 tablespoons Augason Farms Enriched Unbleached All Purpose Flour

For Crust:

Mix flour, sugar, butter, baking soda and salt in a large mixing bowl until crumbly. Beat in oats on low speed just until combined. Press half of mixture (about 2 1/2 cups) into bottom of a 9"x13" greased baking dish.

For Filling:

Sprinkle crust with chocolate chips and nuts. Blend topping with flour. Drizzle over chips and nuts. Crumble remaining oat mixture over chips and nuts. Bake at 350°F for 18 to 22 minutes or until golden brown. Cool completely in pan on wire rack. Cut into bars.