



♥ recipes worth sharing

Lynette's OATMEAL BARS ♥

This is a delicious filling treat that the whole family will love. ♥



PREP TIME
15 min



COOK TIME
10 min



TEMPERATURE
350°F



YIELD
24 servings

INGREDIENTS

- 1 cup Sugar
- 1 cup Brown Sugar
- 1 cup Shortening
- 2 Eggs
- 1 teaspoon. Vanilla
- 1 1/2 cup Flour
- 1 teaspoon. Salt
- 1 teaspoon. Soda
- 1/2 teaspoon. Lemon Juice
- 2 1/2 cups Oatmeal

TOPPING

- 1/2 cup Powdered Sugar
- Dash of Salt
- 2 tablespoon. Milk
- 1 teaspoon. Lemon Juice



STEP-BY-STEP INSTRUCTIONS



1 Cream Sugar, Brown Sugar, Shortening, Eggs and Vanilla together in a medium sized mixing bowl.



2 Then Flour, Salt, Soda, Lemon Juice and Oatmeal into creamed mixture well.



3 Spread evenly onto a large cookie sheet.



4 Preheat over to 350 and cook for 15 minutes.



5 To make the topping Mix Powdered Sugar, Salt, Milk and Lemon Juice together well.



6 After the bars have cooled spread topping over the bars.



7 Then cut and enjoy.



RHINO TIP

Store bars in an airtight container to keep them soft and fresh for days.

TIPS & VARIATIONS

♥ For extra chew, use old-fashioned oats instead of quick oats.

♥ Refrigerate for a firmer texture or freeze for up to 2 months. Thaw before serving.

♥ For extra flavor, add 1/2 tsp cinnamon to the oat mixture.

Family favorites, one recipe at a time.

