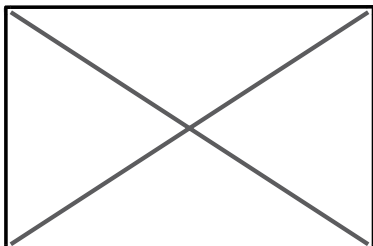


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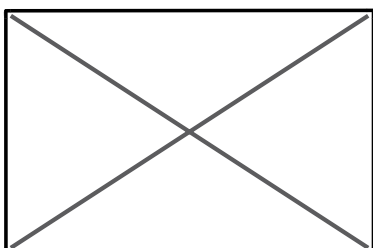
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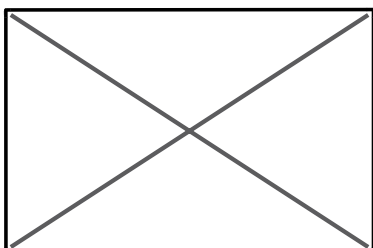
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Preparation Time : 10 min



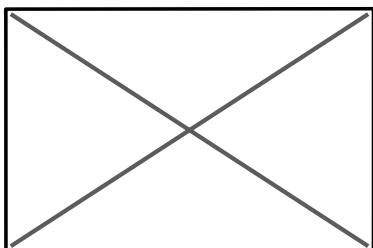
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Preparation Time : 10 min



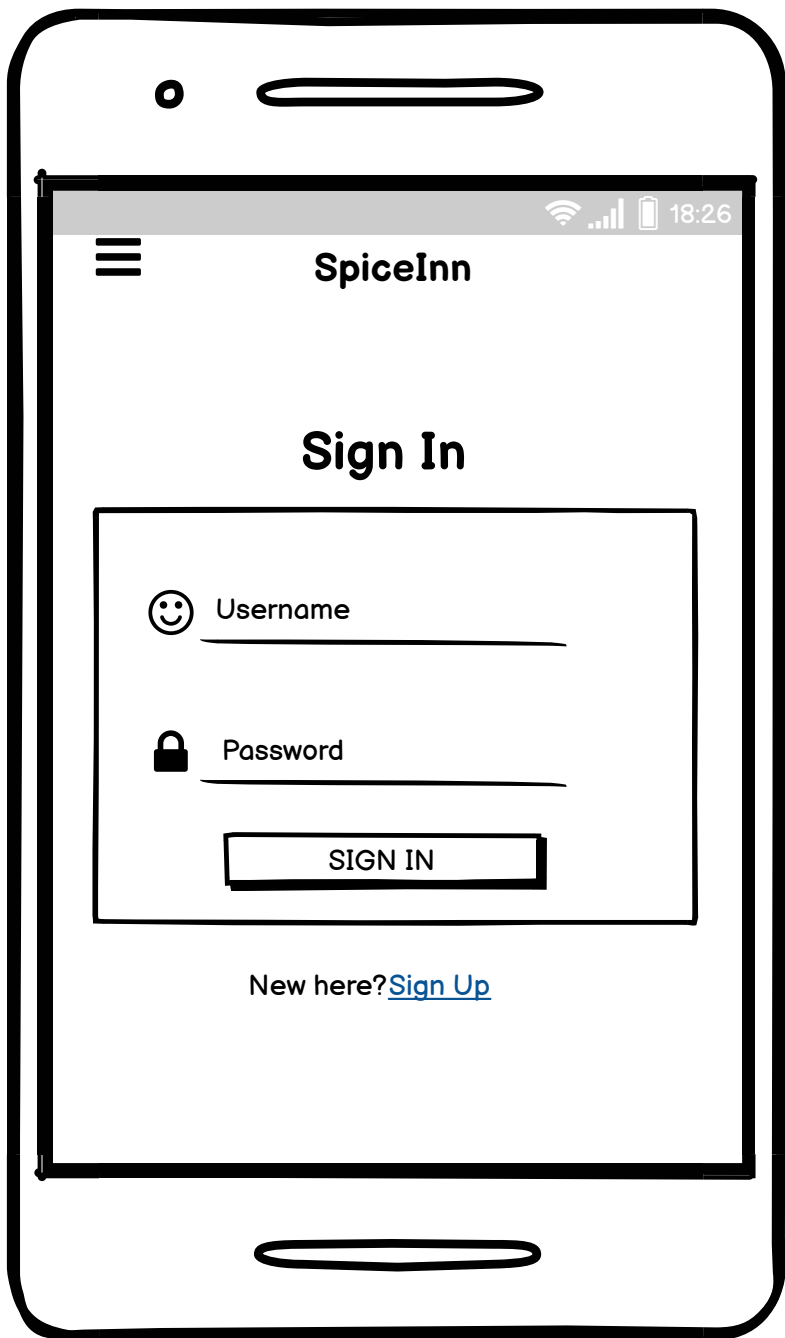
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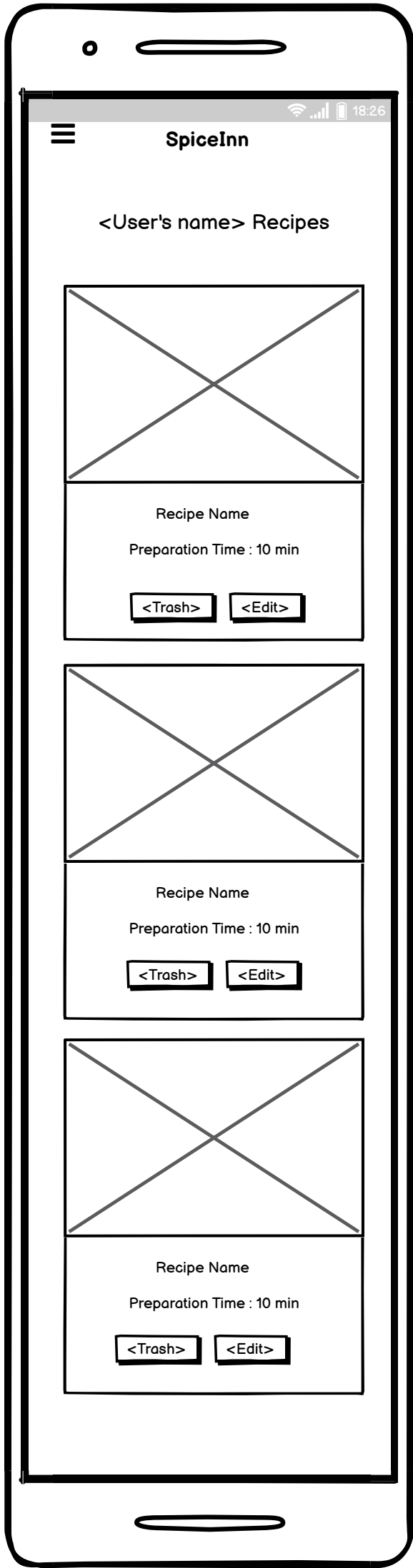
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Recipe Name

Preparation Time : 10 min





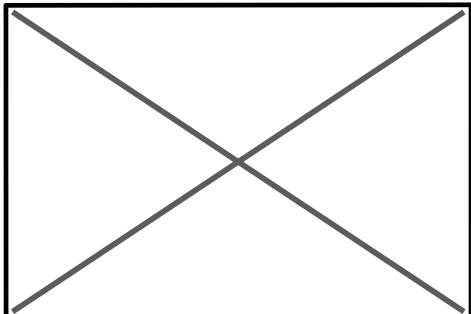


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Ingredients

1/2 cup all-purpose flour
1/2 cup whole wheat flour
1/2 cup rolled oats
1/2 cup brown sugar
1/2 cup butter
1/2 cup milk
1/2 cup eggs
1/2 cup honey
1/2 cup vanilla extract
1/2 cup salt
1/2 cup baking powder
1/2 cup baking soda

Method

1. Preheat oven to 350°F.
2. In a large bowl, mix flour, whole wheat flour, rolled oats, brown sugar, butter, milk, eggs, honey, vanilla extract, salt, baking powder, and baking soda.
3. Stir until well combined.
4. Pour into a greased 9x9 inch pan.
5. Bake for 30 minutes.
6. Let cool for 10 minutes.
7. Cut into squares.
8. Serve warm.

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Preparation time (in minutes)

Example: 20

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Instructions

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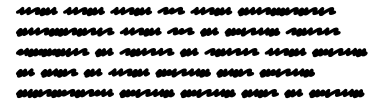


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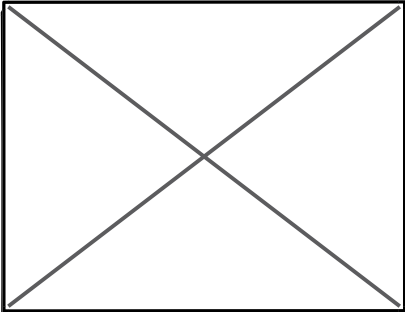
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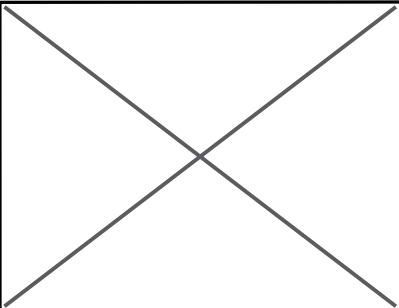
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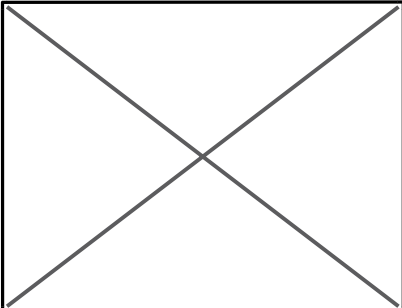
Recipe Name

Preparation Time : 10 min



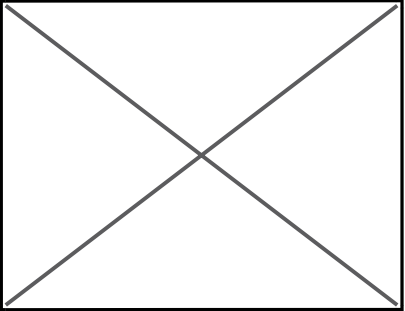
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Preparation Time : 10 min



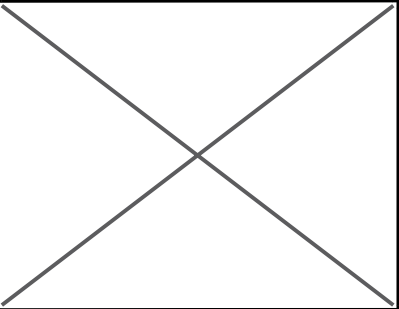
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Preparation Time : 10 min



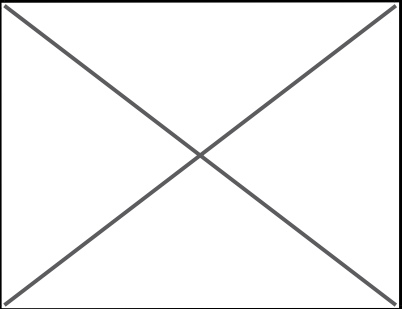
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Preparation Time : 10 min



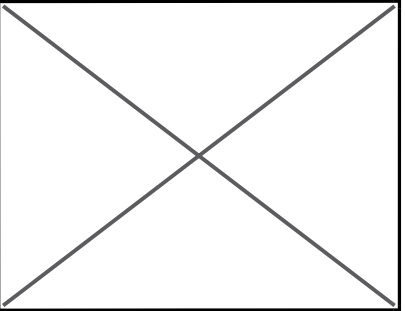
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Preparation Time : 10 min



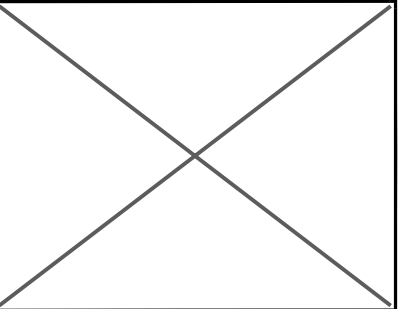
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Preparation Time : 10 min



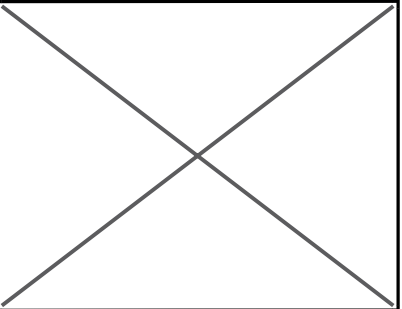
Recipe Name

Preparation Time : 10 min



Recipe Name

Preparation Time : 10 min



Recipe Name

Preparation Time : 10 min

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Preparation time (in minutes)

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