

# Delicious Raspberry Oatmeal Cookie Bars



One of my favorite cookie bar recipes.

**Prep:** 15 mins

**Cook:** 40 mins

**Total:** 55 mins

**Servings:** 9

**Yield:** 1 8x8-inch pan



## Ingredients

½ cup packed light brown sugar

1 cup all-purpose flour

¼ teaspoon baking soda

⅛ teaspoon salt

1 cup rolled oats

½ cup butter, softened

¾ cup seedless raspberry jam

## Directions

### Step 1

Preheat oven to 350 degrees F (175 degrees C). Grease one 8 inch square pan, and line with greased foil.

### Step 2

Combine brown sugar, flour, baking soda, salt, and rolled oats. Rub in the butter using your hands or a pastry blender to form a crumbly mixture. Press 2 cups of the mixture into the bottom of the prepared pan. Spread the jam to within 1/4 inch of the edge. Sprinkle the remaining crumb mixture over the top, and lightly press it into the jam.

### Step 3

Bake for 35 to 40 minutes in preheated oven, or until lightly browned. Allow to cool before cutting into bars.

## Nutrition Facts

**Per Serving:** 292 calories; protein 2.7g; carbohydrates 47g; fat 11g; cholesterol 27.1mg; sodium 144.1mg.