

Fruit Filled Oatmeal Bars

(Avery's great-great-grandmother's recipe!)

13" x 9" baking pan
Yield: 20-30, depending on size

Dry ingredients

2 1/4 cups flour
2 1/4 cups rolled oats
1 1/2 cups brown sugar
3/4 tsp. baking soda
3/4 cups chopped nuts (optional)

Wet ingredients

1 1/2 cups butter
1 3/4 cups fruit preserves

Directions

Preheat oven to 375 degrees.

Measure all dry ingredients into medium bowl.

Stir to mix well.

Measure butter into large bowl. Stir to soften.

Add dry ingredients to butter, a small amount at a time.

Mix with hands until crumbly.

Pat 2/3 of the crumb mixture (about 4 cups) into the bottom of an ungreased 13 x 9 inch baking pan.

Measure preserves into a small bowl. Stir well to soften.

Spread preserves carefully over crumb mixture in baking pan.

Sprinkle remaining crumb mixture evenly over filling.

Press down gently with hands.

Bake at 375 degrees for 25-30 minutes until golden brown.

Cut into squares when cool.