

OATMEAL WALNUT BARS

These Oatmeal Walnut Bars are buttery, golden, and packed with cozy flavor. Our oatmeal adds a soft, hearty texture that pairs beautifully with toasted walnuts and sweet butterscotch chips in every bite.

Baked just until tender, they're the kind of classic treat that feels right at home on any kitchen counter.



PREP TIME: 10 MIN



COOK TIME: 20 MIN



SERVINGS: 24 BARS

INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1 tsp cinnamon
- 1/4 tsp nutmeg
- 1/2 tsp baking powder
- 1/2 cup 1 stick butter, softened
- 1/2 cup packed brown sugar
- 1/2 cup sugar
- 3/4 cup Snoqualmie Falls Lodge Oatmeal
- 1/2 cup butterscotch chips
- 1/2 cup chopped walnuts
- 1/2 cup butterscotch chips
- 1/2 cup chopped walnuts
- 1 egg

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Lightly grease a 13x9x2-inch pan. In a medium bowl, stir together flour, cinnamon, nutmeg and baking powder; set aside.
3. In a separate bowl, cream together butter, brown sugar and sugar until light and fluffy. Add egg and beat on low speed until blended. Add reserved dry ingredients and continue to beat on low speed until well blended.
4. Fold in oatmeal, butterscotch chips and walnuts. Spread dough into prepared pan and bake 20-25 minutes or until light brown. (Do not over bake).
3. Cool before cutting.