

## Cranberry Chocolate Oats Bars

adapted from <http://www.fleischmanns.com/recipes-Cranberry-Chocolate-Oats-Bars-1828.html>

### ***Ingredients***

3/4 cup butter, softened  
1 ½ cups packed brown sugar  
2 eggs, beaten  
1 ½ cups rolled oats  
1 ½ cups All-Purpose Unbleached Flour  
½ teaspoon baking soda  
½ teaspoon baking powder  
1 teaspoon ground cinnamon  
½ tablespoon salt  
1 cup semi-sweet chocolate chunks  
½ cup dried cranberries  
¼ cup chopped pecans, optional  
No-Stick Cooking Spray

### ***Directions***

1. Beat butter and sugar until creamy in large bowl. Add eggs, then oats and mix well.
2. Combine flour, baking soda, baking powder, cinnamon, and salt in separate bowl. Add flour mixture in ½ cup increments, and mix well.
3. Add chocolate chunks and cranberries; stir until well blended
4. Preheat oven to 350°F. Spray 13 x 9-inch baking pan with cooking spray. Spread dough into prepared pan. Sprinkle evenly with nuts, if desired.
5. Bake 25 minutes or until deep golden brown. Cool on wire rack. Cut into squares.