

## **Oatmeal Cranberry Bars**

*Based on the recipe by Sandyg61 on Food.com*

### Ingredients

3/4 cup butter  
3/4 cup brown sugar  
3/4 cup sugar  
2 eggs, lightly beaten  
1 teaspoon vanilla  
1 teaspoon baking soda  
1 teaspoon baking powder  
1/2 teaspoon salt  
1/2 teaspoon cinnamon  
1/2 teaspoon nutmeg  
1 1/2 cups flour  
1 1/2 cups oats  
1 cup dried cranberries

In a microwave safe bowl, melt butter. Transfer to a large bowl.

Add sugars and whisk to combine. Allow to cool slightly.

Add eggs, vanilla, baking soda, baking powder, salt, cinnamon and nutmeg, whisking until combined.

Stir in flour until incorporated. Fold in oats, then cranberries until distributed throughout, creating a stiff dough like cookie dough.

Spread dough evenly in a greased 9 x 13 inch pan.

Bake at 350 degrees F for 30-35 minutes or until gently golden, top is set and a tester inserted in the center comes out clean.

Let cool on wire rack before cutting into bars.

Makes 24 cookie bars.

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