

# Chewy Trail Bars



PREPARATION TIME  
15 minutes



COOKING TIME  
25 minutes



PERFECT PARTNER  
fruit punch



Dates are delicious, but they are usually more expensive than a variety of other suitable dried fruits. For a generous savings, use raisins or chopped prunes in the recipe instead of the dates.

## SHOPPING LIST

- quick-cooking oats • dates
- almonds • pecans

## ON HAND

- butter • brown sugar • sugar
- vanilla • egg • cinnamon
- flour • baking soda

## INGREDIENTS

- $\frac{3}{4}$  cup (1  $\frac{1}{2}$  sticks) butter or margarine
- 1 cup packed light brown sugar
- $\frac{1}{4}$  cup sugar
- 1 egg
- 1 teaspoon vanilla extract
- $\frac{1}{4}$  cup all-purpose flour
- $\frac{1}{2}$  teaspoon baking soda
- 1 teaspoon cinnamon
- 2 cups quick-cooking oats
- $\frac{3}{4}$  cup chopped dates
- $\frac{1}{2}$  cup sliced almonds
- $\frac{1}{2}$  cup pecan pieces

MAKES **35** BARS

## COOKIN' Express

• You can quickly cut dates and other sticky dried fruit with scissors. Dip the scissors in hot water or in granulated sugar to keep the fruit from sticking to the scissors.

## Make Ahead

Trail bars make a great on-the-go breakfast. Store each bar in a plastic sandwich bag. Freeze for up to 2 months.

## ♦ VARIATION

For a tasty option, substitute  $\frac{3}{4}$  cup chopped dried apricots or peaches for the dates.

**1** Preheat oven to 350°F. Grease a medium baking pan. Mix butter, sugars, egg and vanilla in a large mixing bowl with an electric mixer set at medium speed until fluffy, about 1 minute.



**2** Mix flour, baking soda and cinnamon in a medium bowl. Add to butter mixture; beat until well combined.

**3** Add oats to the mixture; beat until well combined, about 1 minute. Stir in dates, almonds and pecans.



**4** Press dough into prepared pan. Bake until top is browned, about 25 minutes. Cool for 5 minutes. Cut into bars. Remove from pan.