

Cranberry Oatmeal Bars
Compliments of The Bunkhouse Quilt Shop
(double the recipe to bake in a 9x13" pan)

Crust :

1 cup of flour
1 cup of quick cooking oats
 $\frac{1}{2}$ cup packed brown sugar
 $\frac{1}{4}$ tsp salt
 $\frac{1}{4}$ tsp baking soda
 $\frac{1}{4}$ tsp ground cinnamon
6 tbsps butter, melted
3 tbsps orange juice
Cooking spray

Pre-heat oven to 325.

Combine flour and next 5 ingredients (thru cinnamon) in a medium bowl, stirring well with a whisk. Drizzle butter and juice over flour mixture, stirring until moistened (mixture will be crumbly). Reserve $\frac{1}{2}$ cup of the oat mixture. Press remaining oat mixture in the bottom of an 11x7" baking dish coated with cooking spray.

Filling :

1 $\frac{1}{3}$ cups dried cranberries (you can pick the flavor...I usually use the Pomegranate Craisins)
 $\frac{3}{4}$ cups fat free sour cream
 $\frac{1}{2}$ cup sugar
2 tbsps flour
1 tsp vanilla
 $\frac{1}{2}$ tsp grated orange zest
1 large egg white, lightly beaten

Combine cranberries, sour cream, sugar, and remaining ingredients in a medium bowl. Spread mixture over crust. Crumble reserved oat mixture over top.

Bake 40 minutes, or until edges are golden.