

# Peanut Butter Oatmeal Bars

## Ingredients

- $\frac{2}{3}$  cup whole wheat flour
- 1 cup loosely packed brown sugar
- 1 cup dry old fashioned oatmeal
- 1 tsp salt
- $\frac{1}{4}$  tsp baking soda
- $\frac{1}{2}$  cup olive oil
- $\frac{1}{2}$  cup natural peanut butter
- 1 large egg, beaten
- 1 tbsp 1% milk

## Directions

1. preheat oven to 375 degrees
2. combine the flour, sugar, oats, salt, and baking soda in a large bowl
3. blend together the olive oil, peanut butter, egg, and milk in another bowl
4. make a well in the center of the dry ingredients and add the liquid ingredients. Using a rubber spatula, combine the ingredients together
5. press the mixture into a 9x9 inch nonstick baking pan and bake for 14-15 minutes, until the edges are browned
6. cool in the pan. cut into 16 bars, place on a plate and serve