**Oatmeal Bars**

**(recipe from Melissa Ducie)**

1 ¾ sticks butter(cold)

1 ½ cups oats

1 ½ cups flour

1 cup brown sugar

¼ tsp salt

1 tsp baking powder

½ tsp cinnamon

Mix oats, flour, brown sugar, baking powder, salt and cinnamon in a large bowl. Cut in butter with a pastry cutter until it resembles coarse crumbs. Sprinkle half the mixture into the pan and pat lightly to pack it in tight. Spoon jam evenly over the surface and spread. Sprinkle other half of oat mixture over the top and pat lightly again.

Bake at 350 degrees for 35-40 minutes until golden on top.

Notes:

-tart jams work best-blackberry, raspberry, blueberry, apricot, peach

-When I make these for the band, I double it and press them into a rimmed baking sheet

-I use equal parts whole wheat and white flour

-Feel free to grind up toasted pecans or walnuts and add to the oat mix; it really adds to the flavor, just cut in more butter to compensate

-I have used cold coconut oil with butter in equal parts