

Olallieberry Bars

By Pat Williams

INGREDIENTS

1 cup melted butter

1 cup brown sugar

1 ½ cup flour

1 ½ cup rolled oats

1 cup chopped pecans or walnuts

½ tsp baking soda

¼ tsp salt

10oz-16oz Olallieberry pie filling or Jam of your choice

Mix together melted butter and brown sugar. Let cool and set aside.

Mix together flour, rolled oats, pecans, baking soda and salt.

Add the cooled butter mix to the dry mix. Stir until combined. Reserve 1 cup for topping.

Press remaining mixture into greased 9x13 baking dish.

Spread pie filling (or jam) over the mixture.

Sprinkle 1 cup of the reserved oat mixture on top.

Bake at 350 degrees for 30 minutes.

Cool on rack. Cut into squares.

Makes 24 bars.