

## MAPLE BARS

- $\frac{1}{2}$  cup sugar
- $\frac{1}{2}$  cup shortening
- $\frac{1}{2}$  cup pure maple syrup
- l egg
- 2/3 cup flour

- $\frac{1}{2}$  tsp. baking powder
- $\frac{1}{2}$  tsp. vanilla
- l cup oats
- l cup walnuts, chopped

Heat oven to 350 degrees. Generously grease an 11" x 7" baking pan. Prepare the batter: beat sugar and shortening until creamy. Add maple syrup and egg and beat well. Scrape bowl. (See reverse side) Combine flour and baking powder, stirring briskly, and add to the creamed mixture. Add vanilla, then oats and walnuts. Spread into prepared baking pan and bake in the preheated oven for 35 minutes. Cut into squares while still warm.

Ogden Maple Farm – Reach us by email: Info@OgdenMapleFarm.com