

## Oatmeal Raisin Squares

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
all-purpose flour	1 cup = 4.6 oz	
baking soda	½ teaspoon	
salt	½ teaspoon	
dark brown sugar	½ cup	
white sugar	½ cup	
ground cinnamon	1 tsp	
ground nutmeg	¼ tsp	
unsalted butter	½ cup	lightly browned
large egg	1	beaten
vanilla extract	1 teaspoon	
quick-cooking oats	2 cups	NOT instant
raisins	1 ½ cups	

- Preheat the oven to 350 deg F. Line an 8x8 inch baking pan with parchment paper.
- In a large bowl, whisk together the ingredients from flour to nutmeg.
- Make a well in the center of the flour mixture, and whisk in the butter, egg, and vanilla until smooth.
- Stir in the oats and raisins.
- Pour the dough into the prepared pan, and spread into an even layer.
- Bake for 22 to 26 minutes, or until the edges are golden brown and the middle is set.
- Cool the pan undisturbed on a wire rack, and then turn out onto a cutting board to cut into rectangular bars.