

Oatmeal Raisin Squares

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>	<u>Double</u>
unsalted butter	½ cup	lightly browned	1 cup
all-purpose flour	1 cup = 4.6 oz		9.2 oz
baking soda	½ teaspoon		1 tsp
salt	½ teaspoon		1 tsp
dark brown sugar	½ cup = 3.6 oz		1 cup
white sugar	½ cup = 4 oz		1 cup
ground cinnamon	1 teaspoon		2 tsp
ground nutmeg	¼ teaspoon		½ tsp
vanilla extract	1 teaspoon		2 tsp
large egg	1	beaten	2
quick-cooking oats	2 cups = 8 oz	NOT instant	16 oz
raisins	1 cup		2 cups

- Preheat the oven to 350 deg F. Line the bottom of an 8x8 inch baking pan with parchment paper. Use a lasagna pan if you double the recipe.
- In a non-stick skillet, melt the butter over medium heat. Keep an eye on this. As soon as the butter becomes golden-brown in color and has a nutty, toasty aroma, remove it from the heat, and set it aside to cool. It will continue to toast in the pan.
- In a large bowl, whisk together the ingredients from flour to nutmeg.
- Make a well in the center of the flour mixture, and fold in the butter and vanilla until smooth.
- In a small bowl, beat the egg, then incorporate the beaten egg into the batter.
- Stir in the oats and raisins. I use my hands.
- Pour the dough out into the prepared pan, spread into an even layer, & gently press down a bit (not too much or the bars will be too dense).
- Bake for 20 to 24 minutes, or until the edges are slightly 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 bars.

NOTE: If your raisins are dry, soak them in warm water (or rum) for a few minutes to rehydrate them.