

Pear and Banana Oatmeal Bars

Makes 12 (3 by 4-inch bar) servings



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Ingredients

- 1 medium banana
- 1/2 cup Pacific Northwest Canned Pears, diced, in juice, drained
- 1/3 cup lightly packed light brown sugar
- 1 egg
- 1 tablespoon cinnamon
- 1 teaspoon pure vanilla extract
- 1-3/4 cups quick-cooking oats
- 6 ounces milk

Method

Preheat the oven to 350 degrees F. Line a 9-by-13-inch pan with foil or parchment paper and set aside.

Place the banana, pears, brown sugar, egg, cinnamon, and vanilla in a large bowl and use a fork to mash the ingredients together. Add the oats and milk, and mix to combine. Tip the mixture out onto the lined baking pan and smooth the surface.

Bake for about 20 minutes, until lightly browned and firm to the touch. Remove from the oven and cool completely before cutting into 3 by 4-inch bars.

Servings

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Nutrition