

Pear and Banana Oatmeal Bars

24 Servings



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Ingredients

- 2 medium bananas
- 1 cup Pacific Northwest Canned Pears, diced, in juice, drained
- 2/3 cup lightly packed light brown sugar
- 2 eggs
- 2 tablespoons cinnamon
- 2 teaspoons pure vanilla extract
- 3-1/2 cups quick-cooking oats
- 1-1/4 cup milk

Method

Preheat the oven to 350 degrees F. Line a half sheet pan with parchment paper or a silpat baking mat and set aside.

Place the bananas, pears, brown sugar, eggs, cinnamon, and vanilla in a large bowl and 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

Makes 24 (3 by 4-inch bar) servings

Nutrition