



Crunchy Oat Bar

Makes 24 servings

6 Tablespoons margarine
 $\frac{3}{4}$ cup brown sugar, packed
2 Tablespoons molasses
3 cups uncooked oatmeal
 $\frac{1}{4}$ teaspoon salt
1 teaspoon cinnamon

1. Preheat oven to 350° F.
2. Cream margarine and sugar together. Add molasses.
3. Sprinkle oats with salt and cinnamon; mix into creamed mixture.
4. Spread mixture evenly in greased 9 x 13 inch pan. Flatten if needed.
5. Bake for 17 minutes. While warm, cut into 24 pieces. Break apart when cold.

NOTE:

If the mixture has set too hard to cut, put in warm oven for 1 minute, remove and then cut.