

## RASPBERRY OATMEAL SQUARES

### Ingredients:

10 oz Frozen raspberries in light syrup, thawed  
2 T Sugar  
2 T Cornstarch  
1/4 ts Almond extract  
1/3 c Margarine, softened  
2/3 c Brown sugar, firmly packed  
1 ts Vanilla extract  
1 c Quick-cooking oats, uncooked  
3/4 c All-purpose flour  
1/4 c Whole wheat flour  
1/2 ts Baking soda  
1/8 ts Salt  
Vegetable cooking spray

### Directions:

Combine raspberries, sugar, and cornstarch in a saucepan; stir until Smooth. Bring to a boil, stirring constantly, and cook 1 minute or until thickened. Remove from heat, and stir in almond extract. Set aside. Beat margarine at medium speed until fluffy; add brown sugar, beating well. Add vanilla; beat well. Combine oats and next 4 ingredients in a small bowl; stir well. Add to creamed mixture, stirring until mixture resembles coarse meal. Press 2 cups oat mixture evenly into bottom of a 9-inch square baking pan coated with cooking spray; set remaining oat mixture aside. Bake at 375°F for 6-8 minutes or until crust looks puffed. Spread raspberry mixture evenly over prepared crust; top raspberry mixture with remaining oat mixture, gently pressing remaining oat mixture into raspberry mixture. Bake at 375° F for 15 – 17minutes or until golden. Cool completely in pan on a wire rack. Cut into squares.

This recipe provided by Bush-N-Vine Farm.  
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