

# National Network For Child Care (nncc.org)

## APPLE-OAT SQUARES

- T 2 cups oatmeal, quick or old fashioned
- T 1 1/2 cups enriched flour
- T 3/4 cup melted margarine
- T 1 cup firmly packed brown sugar
- T 1 1/4 teaspoons cinnamon
- T 1/2 teaspoon baking soda
- T 1/4 teaspoon ground nutmeg
- T 1 1/3 cups applesauce
- T 1/2 cup finely chopped nuts (optional)

1. Heat oven to 375 degrees and grease a 9 x 13 inch pan.
2. Combine all ingredients except applesauce and nuts.
3. Mix until crumbly; reserve 1 cup of the mixture.
4. Press remaining mixture in bottom of greased pan.
5. Bake 15 minutes; cool slightly about 10 minutes.
6. Spread applesauce over partially baked crust and sprinkle with nuts.
7. Top with reserved mixture and bake 15 to 20 minutes or until golden brown.
8. Cool in pan.
9. Cut into 2 inch squares.

Yield: 24 servings

Serving size: 2" x 2" squares

Snack Suggestion: One apple-oat square and 1/2 cup of orange juice