

Oatmeal Peanut Butter Bars



Ingredients:



- 2 cups old-fashioned oats
- 1 cup whole wheat flour
- 2 teaspoons cinnamon
- 1 teaspoon baking powder
- 1/4 teaspoon kosher salt
- 1 1/2 cups [Hiland Dairy Milk](#)
- 6 tablespoons honey

- 2 tablespoons creamy peanut butter
- 1/2 cup unsweetened applesauce
- 1 large egg
- 1 teaspoon pure vanilla extract
- 1 large banana, diced

Directions:

Preheat oven to 375 F.

Lightly coat an 8×8-inch square pan with cooking spray.

In a medium bowl, stir together the oats, flour, cinnamon, baking powder and salt.



In a separate bowl, combine the milk, applesauce, egg, honey, peanut butter and vanilla.



Combine the dry ingredients with the wet ingredients and stir until completely blended (the batter should be very wet).



Fold in the diced banana.



Pour into the baking pan and bake for 35 minutes, or until thick and golden and a toothpick inserted in the center comes out clean.



Allow pan to cool, then cut into bars and serve.