

Jam Bars (w\ cream cheese)

2 cups quick oats
1 3/4 cups flour
1 cup butter
1 cup brown sugar
1 tsp. cinnamon
3/4 tsp. salt
1/2 tsp. baking soda

Desired amount of cream cheese filling
Any flavor jam



Combine all ingredients in a bowl. Reserve 2 cups crumbs and press the rest in a 9×13 pan and bake for 10 minutes. Recipe didn't say a temp, but I baked it at 350. Spread cream cheese evenly over crust, then jam over cream cheese. I think about 1 cup of cream cheese filling and about 1/4 cup of jam is perfect.

Sprinkle crumbs over jam. Bake until crumbs are golden. Didn't say how long, but I baked them for 17 min. Let cool before cutting. Otherwise, they'll just fall apart.

Note: If you don't have access to cream cheese filling, make this: 8 oz. softened cream cheese, 1 egg, 1/4 cup sugar, and 1/2 tsp. vanilla. Beat till smooth.

Recipe from Tasteful Delights cookbook

www.KitchenScrapbook.com