

Oatmeal Pecan Bars with Nougat

Ingredients

- 1/2 cup butter, softened
- 1/4 cup granulated sugar
- 2 eggs, separated
- 2 tbsp water
- 1/2 tsp vanilla
- 2 cups Quaker® Oats (quick or old fashioned, uncooked)
- 1/2 cup all-purpose flour
- 1/2 tsp baking soda
- 1/2 cup firmly packed brown sugar
- 3/4 cup chopped, lightly toasted pecans

How to make it

1. Heat oven to 350°F.
2. Spray a 13 x 9 x 2-inch metal baking pan with cooking spray.
3. In large bowl, beat butter, 1/2 cup brown sugar and the granulated sugar with electric mixer until creamy.
4. Add egg yolks, water and vanilla; beat well.
5. Add combined oats, flour and baking soda; mix well.
6. Spread dough evenly in bottom of pan.
7. Bake 15 minutes or until deep golden brown.
8. Remove from oven to cooling rack.
9. Reduce oven temperature to 325°F.
10. In medium bowl, beat egg whites with electric mixer until foamy.
11. Gradually add the remaining 1/2 cup brown sugar, beating until stiff peaks form.
12. Spread over warm crust to edges of pan.



PREP
TIME
15 min



COOK
TIME
35 min



TOTAL
TIME
50 min



SERVINGS
24

Made with



Quaker® Oats-Old Fashioned

13. Sprinkle pecans evenly over top.
14. Bake 20 minutes or until topping is lightly browned.
15. Cool 10 minutes.
16. Cut into bars but do not remove from pan.
17. Cool completely in pan.
18. Remove cooled bars from pan.
19. Store tightly covered, separating layers with waxed paper.