

Oatmeal Raisin Cookie Bars

The other day I was craving some oatmeal raisin cookies but I didn't have a lot of time. I made the decision to just turn the cookies into bars so I didn't have to be tedious scooping the dough into balls. The bars were just as chewy as the cookies would be and I would definitely recommend that you try it if you need something in a pinch.

Ingredients

- 1 cup all purpose flour
- ½ cup sugar
- ½ cup brown sugar
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- 1 teaspoon vanilla extract
- 1 large egg
- ½ cup melted butter
- 2 cups of quick cooking oats (not instant)
- 1 ½ cup raisins

Directions

Preheat oven to 350 degrees fahrenheit. Spray 8x8-inch baking pan with cooking spray. Whisk together flour, sugar, brown sugar, baking soda, salt, and spices into a large bowl. Make a well in the center of the flour mixture and stir in vanilla, egg, and melted butter until smooth. Stir in oats and raisins until evenly distributed. Pour dough into prepared pan and spread into an even layer with spatula or fingers. Bake for 22-26 minutes or until bars are set and the center no longer looks wet. Edges should be golden brown. Cut into rectangular bars and serve.