



PREP: 25 min  
COOK: 25 min  
SERVES: 20

## Lemon Cream Oatmeal Bars

Wholesome oats with bright lemon cream is the perfect combination in these easy lunchbox snacks.

### Ingredients

125g butter, softened  
1 cup (220g) packed dark brown sugar  
1 1/3 cups (190g) plain flour  
1/2 tsp salt  
1 tsp baking powder  
1 cup (90g) rolled oats  
1 can sweetened condensed milk (375g)  
2 tsp Queen Natural Lemon Extract

### Method

#### STEP 1

Preheat oven to 175C (fan forced). Lightly grease a square 8x8 baking pan, and set aside.

#### STEP 2

In a large mixing bowl, cream together the butter and brown sugar. In a separate smaller mixing bowl whisk together flour, salt, and baking powder. Add oats to the dry ingredients and stir to combine. Add dry ingredients to the butter mixture and mix to combine. Press half of the oat mixture into the prepared pan.

#### STEP 3

In a small bowl mix together sweetened condensed milk and lemon extract. Spread evenly on top of the oat mixture in the pan. Top with the remaining oat mixture.

#### STEP 4

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### Method

Bake for 20 to 25 minutes or until the top is golden brown. Let cool and refrigerate for 30 minutes or until set. Cut into bars and store in the refrigerator.

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