

Maple Bars

1 sheet: 48 bars

Ingredients

2 cups	Butter
2 cups	Sugar
2 cups	Maple Syrup
4	Eggs
4 tsp	Vanilla
2 cups	White Flour
2 cups	Whole Wheat Flour
4 tsp	Salt
4 tsp	Baking powder
2 cups	Oatmeal
2 cups	Chopped Walnuts
	Parchment Paper

Directions

- 1 Preheat oven to 350°.
- 2 With a mixer, cream butter, sugar, maple syrup.
- 3 Add eggs, vanilla to butter mixture.
- 4 In separate bowl, combine flours, salt, baking powder.
- 5 Add dry ingredients to the wet mix.
- 6 Add oats.
- 7 Line baking sheet with parchment paper.
- 8 Press dough onto baking sheet, spread evenly. Sprinkle nuts.
- 9 Bake 12 minutes or until golden brown.