

Oatmeal Fig "Newton" Bars

Ingredients

1 1/2 cup old-fashioned oats
1 cup toasted walnuts, finely chopped, divided
2 cups all-purpose flour
3/4 cup packed light brown sugar
1/4 cup granulated sugar
1/2 teaspoon salt
1 1/2 sticks (3/4 cup) cold unsalted butter, cut into pieces
1 1/2 cup fig preserves

Directions

Preheat oven to 375F. Prepare a foil sling for your 13 x 9 baking dish and spray generously with baking spray.

Blend together flour, sugars, and salt in a food processor, then add butter and blend until a dough begins to form. Transfer to a bowl and knead in oats and half of the walnuts until combined.

Reserve 1/2 cup dough, then press remainder evenly into bottom of the prepared baking pan and spread the fig preserves over it. Crumble reserved dough evenly over jam, then sprinkle with remaining half of the walnuts.

Bake in a middle of oven until golden, 20 to 25 minutes, then cool completely in pan on a rack. Cut into 24 bars.