

Oatmeal raisin squares

Adapted from Jamie Oliver's recipe found at <https://www.jamieoliver.com/recipes/oat-recipes/-buddy-s-flapjack-biscuits/>

If you use margarine, this recipe would be free of animal products

Makes 16, 2" x 2" squares

- 1/4 cup brown sugar (packed) AND 1-1/2 tablespoon water
- 2/3 cup self raising flour
- 3/4 cup oats
- 1/2 cup margarine (or butter)
- 2/5 cup raisins
- Small amount of extra margarine (or butter), or olive oil, to grease the parchment paper in the pan

Equipment

- Oven set at 350F -- this recipe tailored to countertop convection (fan assist) oven
- 8" x 8" baking pan
- Parchment paper
- Small piece of paper towelling
- Measuring cup
- Blender or food processor with chopping blade
- Spoon / food scraper / plastic icing spreader
- Oven mitts
- Knife to slice squares
- Wire cooling rack

- 1) Preheat oven to 350F
- 2) Line the baking pan with parchment paper
- 3) Lightly grease the parchment paper with extra butter or margarine or olive oil
- 4) Place all ingredients except raisins in the blender or food processor
- 5) Pulse until all ingredients are well blended
- 6) Add raisins and pulse again until well blended in and raisins only partly pulverized
- 7) Transfer dough to lined baking pan using the spoon / food scraper / icing spreader
- 8) Spread dough evenly with the spoon / food scraper / plastic icing spreader
- 9) Place in oven and bake for 20 minutes or until golden brown on the top
- 9a) Optionally, use broiler setting for an extra minute to help brown the top
- 10) Remove from oven
- 11) Allow to cool for a few minutes
- 12) Cut into 16 pieces
- 13) Remove from the baking pan using the parchment paper edges, and place on the wire cooling rack

Serve and eat! Refrigerate extras.