**Zube Inspired Brown Sugar Oatmeal Bars**

**Cookie Tour 2018**

**Created by Chef Waneeta Marquis**

**Ingredients**

2 cups packed brown sugar

1 cup butter, softened

2 teaspoon vanilla

2 eggs

2 cup King Arthur all-purpose flour

1 teaspoon baking powder

3 cups old-fashioned oats

1 teaspoon salt

**Directions**

**Heat oven to 350°F**. In large bowl, beat brown sugar and butter with electric mixer on medium speed, scraping bowl occasionally, until light and fluffy, 3-5 minutes. Beat in vanilla and eggs until well blended. On low speed, beat in all-purpose flour, whole wheat flour and baking powder, scraping bowl occasionally, until well combined. Stir in oats. On an oiled 9x13 inch cookie sheet lined with parchment paper, pat out dough with lightly floured fingers. Bake 12 to 14 minutes or until light golden brown around the edges. Let cool in pan until you can touch the bottom of pan comfortably. Cut into bars and dust with powder sugar.