

Low-Point Cherry Oatmeal Bars

Ingredients:

- 1 cup flour
- 1 cup oats
- 2/3 cup brown sugar
- 1/4 tsp. baking soda
- 1/2 cup butter, Land O Lakes Light with canola oil, softened
- 1 1/2 cups canned cherry pie filling

Preheat oven to 350 degrees. Combine flour, oats, brown sugar, and baking soda. Fold in butter until mixture is moist and crumbly. Press mixture into an 11 inch by 7 inch by 1 1/2 inch (or a similar size) baking dish sprayed with cooking spray, reserving 1/2 cup of the mixture. Spread cherry pie filling on crumb mixture in baking dish. Sprinkle the reserved crumb mixture here and there on top of the cherry pie filling and bake for 25 minutes (or until golden brown). Enjoy!

Total servings - 8

Serving size - 1

Points per serving - 4

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"Before you act, listen. Before you react, think. Before you spend, earn. Before you criticize, wait. Before you pray, forgive. Before you quit, try." - Ernest Hemingway