

Hudson's Bay Bread

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| <p><u>Ingredients</u> 2 cups white Sugar 2 cups hard Margarine ½ Cup Corn Syrup 9-1/2 Cups rolled oats</p> <p><u>Optional Ingredients</u> about 1 cup Fruit Peel Shredded Coconut Chocolate chips Shredded Almonds</p> | <p><u>Equipment Required</u> 2 - 10" x 15" cookie sheets large mixing bowl sauce pan or 2 quart. Microwavable measuring cup. Mixing spoon sturdy egg flipper pizza cutter parchment paper</p> |
| <p><u>Directions</u></p> <ol style="list-style-type: none">1. Measure oatmeal into large bowl.2. Line 2 – 10" x 13" cookie sheets with parchment paper (or grease well)3. Melt Margarine in saucepan or microwaveable 2 quart measure.<ol style="list-style-type: none">a. Add sugarb. Add corn syrupc. mix well.4. Stir margarine mixture into oatmeal until well blended.5. Add in optional items as desired.6. Divide mixture onto 2 cookie sheets. Spread and firmly press mixture, about ½" thick evenly over the cookie sheet(s).7. Bake at 350°F.8. It is done when it turns golden brown on top. (20-25min)9. Remove from oven and press down firmly again with an egg flipper.10. Cut into bars and press down again. (A 3" square is very filling)11. Allow to cool completely before removing or they will crumble. | |