

MAPLE OAT SQUARES

INGREDIENTS

- ⅓ cup butter
- 1 cup Long's Maple Syrup
- 2 cups quick-cooking rolled oats
- ¼ cup wheat germ
- ¼ cup chopped walnuts
- 1 egg

INSTRUCTIONS

- 1. In a medium saucepan, bring butter and syrup to a boil over medium heat, stirring constantly.
- 2. Continue cooking for 3 minutes.
- 3. Remove from heat and add remaining ingredients; mix well
- 4. Spread evenly in greased 9" square pan.
- 5. Bake at 375°F (190°C) for 15 to 20 minutes, or until lightly browned.
- 6. Cool and cut into squares.

Makes about 2 dozen