



## Cranberry Raisin Oatmeal Bars\*

Makes 24 servings. Recipe adapted from CHOBANI®.

### Ingredients

¾ cup Chobani® Vanilla Blended Greek Yogurt  
 1 cup plus 2 tablespoons all-purpose flour, divided  
 1 cup quick cooking oats  
 ½ cup packed brown sugar  
 ½ teaspoon ground cinnamon  
 ¼ teaspoon baking soda  
 ¼ teaspoon salt  
 3 tablespoons melted unsalted butter  
 3 tablespoons canola oil  
 3 tablespoons orange juice  
 ½ cup sugar  
 1 large egg white  
 ¾ cups dried cranberries  
 ¾ cups raisins  
 Zest of ½ orange

### Nutritional info per serving

Calories:	111
Total fat:	4g
Cholesterol:	48mg
Sodium:	87mg
Total Carbs:	19g
Dietary Fiber:	1g
Protein:	2g
Potassium:	92mg

### Directions

1. Preheat oven to 325°F. Lightly coat an 11"×7" rimmed baking sheet with nonstick cooking spray.
2. In a large bowl, whisk together 1 cup flour, oats, brown sugar, cinnamon, baking soda, and salt.
3. In a small bowl, whisk together butter, canola oil, and orange juice. Add juice mixture to flour mixture, stirring until crumbly. Reserve ½ cup of mixture for later. Press rest of mixture into pan and up sides.
4. In a medium bowl, whisk yogurt, sugar, 2 tablespoons flour, and egg white. Stir in cranberries, raisins, and orange zest. Spread over crust in an even layer. Sprinkle reserved oat mixture on top.
5. Bake until edges are golden brown, 30-40 minutes. Cool completely and slice into bars.

\*Photo does not accurately represent actual recipe.