

MOM'S GRANOLA

5 cups whole oats
1/2 cup wheat germ
1 tsp. cinnamon
1 cup coconut
1/2 cup cashews or almonds
1/2 cup honey
1/3 cup canola oil
1 tsp. vanilla
1 cup dried fruit (raisins, currants, apricots or apples)

Preheat oven to 350. Spread oats in ungreased 9"x13" pan and heat for 10 min. Combine wheat germ and cinnamon in bowl. Stir in oats. Add the coconut and nuts. Blend honey, oil, and vanilla in blender. Stir into oat mixture and mix until dry ingredients are well coated. Transfer mixture to same 9x13 pan and bake 30 to 35 minutes, stirring often to brown evenly. Cool and add dried fruit.

Robin Maxwell • Lewistown

OATMEAL PATTIES

1 med. onion, chopped fine
3 eggs, beaten
1 cup quick cooking oatmeal
1/2 tsp. sage
1/2 tsp. salt
1 can golden mushroom soup

Beat eggs; mix onion, oatmeal, sage, salt with eggs all together and stir well. Fry in small patties like hamburger patties. Then brown in vegetable oil frying pan. Remove as soon as browned on both sides. When all fried, put them on a plate. Then put one or two tablespoons golden mushroom soup on each patties and smooth them out a little bit. Put it in the microwave oven covered and cook one minute until soup is absorbed. Makes 5-8 patties.

Sue Nordin • Circle

ELEGANT & EASY SOUR CREAM RAISIN BARS

Crust:
1/2 cup brown sugar
1 tsp. soda
1 3/4 cup flour
1 3/4 cup quick oatmeal
1/2 cup shortening
1/2 cup margarine or butter

Filling:
3 egg yolks
1 1/2 cups sour cream or a 12-ounce can evaporated milk with one tablespoon vinegar added
1 cup granulated sugar
2 1/2 tbsp. cornstarch
1/2 tsp. cinnamon
1/4 tsp. salt
1 1/2 cups raisins

Combine crust ingredients and press half of the mixture into an ungreased 9"x13" baking pan. Bring the filling ingredients to a boil and pour over the crust in the 9"x13" pan. Sprinkle the remaining crumb mixture over the hot filling. Bake 15-20 minutes, or until lightly browned.

Rose Ottosen • Bigfork

OATMEAL CRISPIES

1 cup shortening
1 cup brown sugar
1 cup sugar
2 beaten eggs
1 tsp. vanilla
1 1/2 cup flour
1 tsp. salt
1 tsp. soda
3 cups oatmeal
1/2 cup walnuts

Cream shortening, add eggs and vanilla; beat well. Sift dry ingredients and add to mix. Mix well. Add oatmeal and chopped nuts and stir well. Chill for one to two hours (or overnight). Roll into small balls (about size of walnut) and flatten. Bake on ungreased cookie sheet in 350° oven until underside is lightly browned, about 8 - 10 minutes.

Grace Wood • Poplar

OATMEAL TOFFEE SQUARES

4 1/2 cups quick or old-fashioned oatmeal
1 cup firmly packed brown sugar
3/4 cup (1 1/2 sticks) margarine or butter, melted
1/2 cup corn syrup
1 tbsp. vanilla
1/2 tsp. salt
1 (12 oz.) pkg. semi-sweet chocolate chips
2/3 cup chopped nuts, optional

Heat oven to 400°. Grease 15x10 inch jelly roll pan. Combine oats, brown sugar, margarine, corn syrup, vanilla and salt. Firmly press mixture into prepared pan. Bake about 18 minutes or until mixture is brown and bubbly. Sprinkle chocolate chips evenly over hot toffee. Let stand 10 minutes. Spread chocolate evenly over toffee, sprinkle with nuts. Cool completely. Cut into squares. Store in tightly covered container in a cool place.

**Rhonda Yacenda
Columbia Falls**

HEALTHY OAT & SESAME CAKES

1/2 cup + 1 tbsp. toasted tahini (sesame butter)
1/2 cup maple syrup
1/2 cup barley malt syrup
1/2 tsp. salt
2 tbsp. water
1/2 cup tamarind cashews
4 cups oats

Preheat oven to 325° if using buttered cookie sheet;. Preheat oven to 350° if using foil. Mix ingredients together. Use 1/4 measuring cup to put cakes on sheet. Bake for 20 minutes.

Laura Craig • Corvallis

NO BAKE BUTTER BALLS

2/3 cup butter, softened
3/4 cup sugar
1/2 tsp. vanilla
2 cups uncooked oatmeal
chopped nuts
colored sugar

Beat butter until creamy. Add sugar. Beat well. Add vanilla and oatmeal. Form balls, roll in chopped nuts and colored sugar.

Lisa Tecca • Sunburst

RANGER COOKIES

1/2 cup butter
1/2 cup sugar
1/2 cup brown sugar
1/2 tsp. baking powder
1/4 tsp. baking soda
1 egg
1 tsp. vanilla
1 1/4 cup flour
1 cup oats
1 cup coconut
1 cup raisins, or dried cranberries, or dried fruit OR a combination
1/2 cup (or more) pine nuts or other nuts

Cream butter and sugars. Add egg and vanilla; cream together. Stir in remaining ingredients. Drop rounded teaspoonfuls onto cookie sheet.

Bake at 375° for 8 minutes. Makes a bunch.

**Marianne Schappek
White Sulphur Springs**

CHEWY OATMEAL BARS

8 oz. butter
16 oz. brown sugar
2 eggs
1 tsp. vanilla
2 cups flour
1 tsp. baking soda
1/2 tsp. salt
2 cups oats
1/2 cups nuts
6oz. chocolate chips

Melt butter, brown sugar. Add eggs, vanilla and beat. Add salt, flour and baking soda; mix. Add oats, chocolate chips and nuts. Mix all ingredients and bake in greased 10 x14 inch pan at 400° for 12 or 15 minutes. Cool and cut into bars.

Evelyne Sorensen • Libby

CHOCOLATE REVEL BARS

(Hip Padders)

1/2 cup butter or margarine, softened
1 cup brown sugar
1 egg
1 1/2 tsp. vanilla, divided
1 1/2 cup oatmeal
1 1/2 cup flour
1/2 tsp. vanilla
1/2 tsp. baking soda
1/2 cup chopped nuts, optional

Topping

1 tbsp. margarine
1 can sweetened condensed milk
1 cup chocolate or butterscotch chips

Cream together butter, brown sugar egg and 1 teaspoon of vanilla. Add remaining vanilla, oatmeal, flour, baking soda and nuts. Press 2/3 of the mixture into a greased 13x9x2 inch pan. Melt together the topping ingredients in the microwave. Pour over mixture. Crumble remaining 1/3 of mixture over the top. Bake for 25-30 minutes at 350° or until lightly browned. Cut into bars. Store tightly covered.

Nancy Light • Cut Bank

FRUIT AND OATMEAL BREAKFAST BREAD

1 1/4 cup quick cooking oats
1 1/4 cup evaporated skim milk
2 tsp. vanilla extract
1/2 cup pitted prunes
2 tbsp. water
1 1/2 cups whole wheat flour (toast this in a dry non-stick skillet first)
1/2 cup brown sugar
1 tbsp. baking powder
1/3 cup toasted pecan bits
1/3 cup dried cranberries
1/3 cup dried blueberries

Combine oats, milk and vanilla and set aside to soak for 10-15 minutes. Place prunes in a food processor and turn on. While processing dribble the water in slowly and process until you have a smooth paste. If the prune skins still form specks in the paste, that's fine. Combine flour, sugar and baking powder in mixing bowl and stir until combined and there are no large lumps of brown sugar remaining. Mix in oatmeal and milk mixture and process a minute or two to blend well. Stir through nuts and fruit. Pour into a non-stick loaf pan and bake in the centre of your oven at 325° for 35-40 minutes, or until a pick inserted in the centre comes out clean. Allow to cool in the pan for 5-10 minutes and then turn out onto a rack. Allow to cool for another 20 minutes before slicing.

Cid Busarow • Whitehall

OATMEAL CAKE AND TOPPING

Cake

1 cup quick cooking oatmeal
1 ½ cups boiling water
1/2 cup vegetable oil
1 cup brown sugar, firmly packed
1 cup granulated sugar
2 eggs
1 1/3 cups flour
1 tsp. cinnamon
1 tsp. soda
1/2 tsp. nutmeg
1 tsp. vanilla

Pour boiling water over oatmeal and set aside. Cream sugars and oil until fluffy. Add eggs one at a time beating well. Add oatmeal/water mixture. Sift dry ingredients together and add, beating well. Bake in a well-greased and floured 9 ½ x 13 inch baking pan at 350° for 30-35 minutes.

Topping

1 stick (1/2 cup) butter or margarine
1/2 cup brown sugar, firmly packed
1/2 cup evaporated milk
1 cup flaked coconut
1/2 cup chopped nuts

Melt butter, add sugar and milk. Bring to a boil. Cook slightly (approximately 1-2 minutes). Add coconut and nuts. Pour on top of hot cake and place under the broiler until topping is bubbly. This does not take long. This is a very moist cake.

Carla M. White • Rexford

MONSTER COOKIES

(No flour Recipe)

2 cups margarine
1 ½ cup brown sugar
¾ cup white sugar
3 beaten eggs
1 ½ cup chunky peanut butter
6 cups regular oatmeal (not quick cooking)
2 tsp. baking soda
1 cup raisins
1 (6 oz.) pkg. chocolate chips

Melt margarine in very large glass bowl in the microwave for 30 seconds. Blend in sugars, eggs and peanut butter and mix until smooth. Mix in the rest of the ingredients. The mixture will be sticky. Drop on a cookie sheet with an ice cream scoop (sprayed with Pam). Flatten with hand slightly. Bake at 350° for 12 minutes or less, until golden brown. Place on racks to cool.

**Marilyn Armstrong
Columbia Falls**

RHUBARB- OATMEAL BARS

Crust

½ cup chopped nuts
1 ½ cups rolled oats
1 cup brown sugar
¼ tsp. salt
1 ½ cups flour
1 cup shortening
¼ tsp. baking soda

Filling

3 cups chopped rhubarb
1 ½ cups sugar
2 tbsp. cornstarch
¼ cup water
1 tsp. vanilla

Combine crust ingredients until crumbly. Pat half of mixture into a 13x9x2 inch baking pan. Combine filling ingredients in a saucepan and cook until clear. Blend in vanilla. Pour cooked mixture over crust. Sprinkle with remaining crumb mixture. Bake for 20 minutes at 350°. When cool, cut into bars or squares. Great topped with a scoop of vanilla ice cream.

Janice Caerbert • Bigfork

CHEESY MUSHROOM OATMEAL CRUNCH

1 lb. fresh big white mushrooms, slice lengthwise
1 cup shredded sharp cheddar cheese
1 (8 oz.) can sliced black olives, drained
1 ½ tsp. flour
½ tsp. salt
1/3 cup half and half
1 ½ to 2 tbsp. butter
1 cup oatmeal, not instant

Butter a 2-quart casserole. Layer mushrooms, cheese and olives, alternating layers. Blend flour, salt and half and half together and pour over layers. Melt butter, add oatmeal and mix with a fork. Sprinkle over mushroom dish and bake in a 350° oven, uncovered for 30 minutes. May serve with toast triangles.

Patricia Lawshe • Kalispell

TRIPLE CHOCOLATE CHERRY BROWNIES

1 pkg. Duncan Hines Moist Deluxe Butter Recipe Fudge Cake Mix
2 eggs
½ cup butter or margarine, melted
6 oz. (1 cup) semi-sweet chocolate chips
1 tbsp. cocoa
2 tbsp. mayonnaise or salad dressing
1 cup quick oats
2 (21 oz.) can cherry pie filling
vanilla ice cream
chocolate syrup, optional

Preheat oven to 350°. Grease a 13x9x2 inch pan. Mix eggs, butter and cake mix in a large bowl. Add cocoa and mayonnaise, mixing well. Add oats. Mix will be stiff. Fold in chips and cherries. Bake for 30-40 minutes. Cool completely. Serve with ice cream and chocolate syrup.

Kathy Brookshier • Billings

