

- Prep Time: 15 minutes
- Bake Time: 25 minutes
- Cooling Time: 30 minutes
- Total Time: 1 hour 10 minutes
- Skill / Intensity Level: Easy (Beginner-friendly, low intensity)
- Yield: 16 square bars
- Method: One-bowl mixing & pan baking

Table of Contents

- ◆
- [Equipment Needed](#)
- [Ingredients](#)
 - [Dry Ingredients](#)
 - [Wet Ingredients](#)
 - [Mix-Ins](#)
- [Step-by-Step Instructions](#)
 - [Step 1: Prepare the Oven and Baking Pan](#)
 - [Step 2: Combine the Wet Ingredients](#)
 - [Step 3: Mix in the Dry Base](#)
 - [Step 4: Fold in Oats and Raisins](#)

- [Step 5: Press into the Pan](#)
- [Step 6: Bake to Golden Perfection](#)
- [Step 7: Cool, Slice, and Serve](#)
- [Pro Baker Tips for Success](#)
- [Nutritional Information](#)

Equipment Needed

- 8×8-inch metal baking pan (or glass baking dish)
- Parchment paper
- Large mixing bowl
- Heatproof spatula or wooden spoon
- Whisk
- Measuring cups and spoons

Ingredients

Dry Ingredients

- 1 ½ cups (135g) Old-Fashioned Rolled Oats (*Do not substitute with instant oats, as rolled oats provide the classic chew*)

- 1 cup (120g) All-Purpose Flour (*Spoon and leveled*)
- 1 teaspoon Ground Cinnamon
- ½ teaspoon Baking Soda
- ½ teaspoon Fine Sea Salt

Wet Ingredients

- ½ cup (115g) Unsalted Butter, melted and slightly cooled
- ½ cup (100g) Dark Brown Sugar, packed (*Light brown sugar works as well*)
- ¼ cup (50g) Granulated White Sugar
- 1 Large Egg, room temperature
- 1 ½ teaspoons Pure Vanilla Extract
- 1 tablespoon Honey or Molasses (*Optional, for extra moisture and deep flavor*)

Mix-Ins

- $\frac{3}{4}$ cup (115g) Seedless Raisins (*Pro tip: Soak them in warm water for 10 minutes, then drain before adding so they stay plump during baking*)

Step-by-Step Instructions

Prep Oven & Pan → Mix Wet Ingredients → Combine Dry Ingredients → Fold Oats & Raisins → Bake & Cool → Slice

Step 1: Prepare the Oven and Baking Pan

Preheat your oven to 350°F (175°C) with a rack positioned in the center. Line an 8×8-inch baking pan with parchment paper, leaving a slight overhang on two opposite sides. Lightly spray the parchment with non-stick cooking spray. The overhang acts as a sling, making it effortless to lift the cooled bars out of the pan.

Step 2: Combine the Wet Ingredients

In a large mixing bowl, whisk together the melted butter, packed brown sugar, and granulated white sugar until smooth and completely combined (about 1 minute). Add the room-temperature egg, pure vanilla extract, and honey or molasses. Whisk vigorously for another full minute until the mixture becomes pale, glossy, and slightly thickened.

Step 3: Mix in the Dry Base

Add the all-purpose flour, ground cinnamon, baking soda, and sea salt directly to the wet mixture. Switch to a rubber spatula or wooden spoon and gently fold until the flour is almost

fully incorporated. Avoid overmixing to keep the bars soft and tender.

Step 4: Fold in Oats and Raisins

Pour in the old-fashioned rolled oats and drained raisins. Fold the dough together until everything is evenly distributed. The dough will be thick, sticky, and sturdy.

Step 5: Press into the Pan

Transfer the dough into your prepared 8×8-inch baking pan. Using your spatula or clean, slightly damp hands, spread the dough into an even layer, pushing it firmly into all four corners of the pan.

Step 6: Bake to Golden Perfection

Bake at 350°F (175°C) for 22 to 26 minutes.

- **Intensity Check:** Watch the surface around minute 20. The edges should turn golden brown and set, while the center should still look slightly soft and underbaked. A toothpick inserted into the center should come out clean or with a few moist crumbs, but no wet batter. Do not overbake, as oats continue to absorb heat and set after removal from the oven.

Step 7: Cool, Slice, and Serve

Remove the pan from the oven and set it on a wire cooling rack. Allow the bars to cool completely in the pan for at least 30 minutes. Once cooled, use the parchment paper overhang to lift the slab onto a cutting board. Use a sharp chef's knife to slice into a 4×4 grid, yield 16 square bars.

Pro Baker Tips for Success

1. **Plump Your Raisins:** Raisins draw moisture from cookie dough as it bakes. Soaking them in hot tap water for 10 minutes beforehand ensures your bars stay soft instead of becoming dry.
2. **Measuring Flour Correctly:** Avoid scooping flour directly with your measuring cup, which packs too much flour and leads to dry bars. Fluff the flour with a spoon, scoop it into the cup, and level it off with a flat knife.
3. **Storage Instructions:**
 - **Room Temperature:** Store in an airtight container for up to 5 days. Place a piece of bread inside the container to keep the bars extra soft.
 - **Freezer:** Wrap individual bars tightly in plastic wrap and store them in a freezer bag for up to 3 months. Thaw at room temperature for 20 minutes before eating.

Nutritional Information

(Calculated per serving based on 1 bar out of 16 total servings)

- Calories: 165 kcal
- Total Fat: 6.5g

- Saturated Fat: 3.8g
- Trans Fat: 0.2g
- Cholesterol: 22mg
- Sodium: 115mg
- Total Carbohydrates: 25g
 - Dietary Fiber: 1.5g
 - Total Sugars: 14g
- Protein: 2.5g
- Calcium: 18mg
- Iron: 0.9mg
- Potassium: 95mg