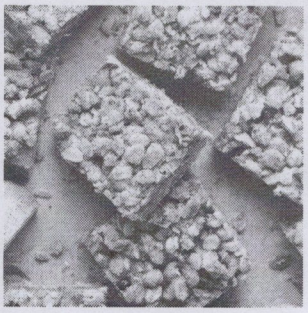

# Oatmeal Cookie Pear Bars

Author: Laura | Tutti Dolci  Yield: 15 bars

## INGREDIENTS

### Crust & Crumbs

- 3/4 cup unsalted butter
- 1/2 cup sugar
- 1/4 cup light brown sugar
- 1 tsp vanilla extract
- 1 1/4 cups flour
- 1 1/2 cups rolled oats
- 1/4 tsp baking soda
- 1/4 tsp salt
- 1/2 tsp cinnamon
- 1/8 tsp allspice
- 1/8 tsp cardamom

### Filling

- 1/4 cup light brown sugar
- 2 Tbsp unsalted butter, cubed
- 2 Tbsp heavy cream
- 1/4 tsp vanilla extract
- generous pinch of salt
- 1–2 small pears, cored and thinly sliced

## INSTRUCTIONS

1. Preheat oven to 350°F and line a 7 x 11-inch baking pan with parchment paper. Cook butter in a heavy saucepan over medium heat, stirring constantly until it foams, turns clear, and then turns a deep brown, about 6 minutes. Pour brown butter into a medium bowl and let cool slightly. Whisk in sugar, brown sugar, and vanilla until combined.
2. Whisk together flour, rolled oats, baking soda, salt, cinnamon, allspice, and cardamom in a medium bowl; add to butter mixture and fold in until incorporated. Reserve 1 cup of dough for topping (keep chilled); press remaining dough evenly into bottom of prepared pan. Bake crust for 15 to 16 minutes, until lightly golden and set. Transfer to a wire rack and cool for 15 minutes.
3. For the filling, combine brown sugar, butter, and heavy cream in a heavy saucepan. Bring to a boil over medium heat, stirring constantly until butter has melted completely. Reduce heat to low and simmer 5 minutes, stirring occasionally. Remove from heat

and whisk in vanilla and salt until smooth. Pour sauce into a glass measuring cup and let cool to room temperature.

4 Layer pear slices over cooled crust and drizzle with caramel sauce. Crumble reserved dough over filling and bake for another 40 minutes, until topping is golden and filling slightly bubbly. Cool completely in pan on a wire rack. Just before cutting, chill in the freezer for 10 minutes. Carefully lift parchment and place bars on a cutting board; cut into squares with a sharp knife.

**NUTRITION**

**Calories:** 231 **Carbohydrates:** 31

***Keywords:*** *Oatmeal, Pear, Cookie Bar*

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