

## Butter Tart Squares

- 1/2 Cup Margarine
- 1 Cup All Purpose Flour
- 2 Tbsp Brown Sugar

- Preheat oven to 350 F (177 C)
- Cut margarine into flour and brown sugar until crumbly.
- Press into 9" x 9" buttered pan.
- Bake at 350 F (177 C) for 15 minutes

### *Filling:*

- 2 Eggs - beaten
- 1 1/2 Cup Brown Sugar
- 1/2 Cup Oatmeal
- 1/4 Tsp. Salt
- 1/2 Tsp. Baking Powder
- 1 Tsp. Vanilla
- 1/2 Cup Walnuts - chopped

- Mix all filling ingredients together.
- Pour over baked crumb layer.
- Return to oven and bake at 350 F (177 C) for 20 minutes
- Cool before cutting into squares.

**Yield:** 36 - 1 1/2" x 1 1/2" squares.