makes about 30 BUTTERSCOTCH OAT SQUARES

2 c. rolled oats
1/2 c. melted butter or
1 tsp. bkg. pwdr.
margerine

tsp. salt 1/2 tsp. vanilla extract

1 c. well packed brown sugar

Combine oats, bkg.pwdr. and salt in a bowl; add sugar and mix thoroughly. Stir in melted butter and vanilla, mix well and spred thinly in two ungreased 8x8 cake pans. Press down evenly with spoon and bake in 300oF for 20 min. Let stand for 5 min. then cut into squares then cool.