



Berry Crumb Bars

 **SERVINGS** 

12

 **COOKING TIME** 

30 min

Berry Crumb Bars offer a delightful blend of sweet berries nestled between layers of buttery crumb crust and topping, creating a perfect handheld treat.

Ingredients

- 1 ¼ cups [Quaker Old Fashioned Oats](#)
- 1 cup [Quaker Oat Flour](#)
- 1/4 cup sugar
- 2 tbsp light brown sugar
- 1/8 tsp baking soda
- 1/2 cup margarine
- 1 tsp vanilla extract
- 1 cup mixed berry jam or preserves (no sugar added)
- 1/2 cup small fresh blueberries or raspberries (optional)
- Optional, sea salt
- 1 tbsp water

Cooking Instructions

1. Preheat oven to 350°F. Line a 9x9 inch pan with parchment paper, with overhang on the sides. (to lift the bars up out of the pan after cooling).
2. Spray with pan coating and set aside.
3. In a large mixing bowl, combine oat flour, old fashioned oats, sugars, baking soda and salt. Mix well.
4. Melt the butter in a microwave safe bowl at 30 second intervals until completely melted.
5. Pour margarine and vanilla over the dry ingredients. Mix using a spatula until mixture is thoroughly moistened and resembles a crumble.
6. Pull 1 cup of crumble mixture out of the bowl and set aside.
7. Add 1 tbsp of water to the remaining mixture in the bowl. Mix to moisten. Transfer the remaining crumble into the baking pan. Press the crumb into the bottom creating a smooth

layer.

8. If your berry jam is thick, microwave it for 30 seconds to loosen it up. Spread the jam or preserves evenly onto the smooth crumb crust using a spatula or spoon.
9. Sprinkle fresh fruit and remaining crumble evenly across the jam layer.
10. Bake in the oven for 25-30 min until jam is bubbly and crumb topping is golden. Remove from the oven and allow to cool completely.
11. Once cooled, remove the bars out of the pan by running a knife or spatula around the edges of the bars and pulling up on the parchment. Cut into 12 squares and enjoy!