



Simple Strawberry Oatmeal Bars

INGREDIENTS

- 1 cup old fashioned rolled oats
- $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{3}$ cup brown sugar
- $\frac{1}{4}$ teaspoon kosher salt
- 6 tablespoon unsalted butter, melted
- 2 cups small-diced strawberries
- $\frac{1}{2}$ of a lemon, juiced
- 1 tablespoon granulated sugar
- $\frac{1}{2}$ cup powdered sugar
- $\frac{1}{2}$ teaspoon pure vanilla extract
- 1 tablespoon milk
- 1 teaspoon cornstarch

Gather the equipment: Cutting board • Knife • Measuring Cups
Measuring • Spoons • 8x8 inch baking pan • Parchment paper
2 medium mixing bowls • Whisk or fork

How Do I Make It?

1. Prepare your Kitchen

- Place a rack in the center of your oven and preheat oven to 375 degrees F.
- Line an 8x8 inch baking pan with parchment paper so that paper overhangs two sides like handles.

2. Prepare the Crust

- In a medium bowl, combine the oats, flour, brown sugar, and salt.
- Pour in the melted butter and stir until it forms clumps and the dry ingredients are evenly moistened.
- Set aside $\frac{1}{2}$ cup of the crumble mixture, then press the rest into an even layer in the bottom of the prepared pan.

3. Prepare the Filling

- Scatter half the strawberries over the crust.
- Sprinkle the cornstarch evenly over the top, then sprinkle on the lemon juice and $\frac{1}{2}$ tablespoon of the granulated sugar.
- Scatter on the remaining berries, then the remaining $\frac{1}{2}$ tablespoon of sugar.
- Sprinkle the reserved crumbs evenly over the top. You will have some fruit showing through.

4. Cook the Bars

- Bake the bars for 35 to 40 minutes, until the fruit is bubbly and the crumb topping smells toasty and looks golden.
- Place the pan on a wire rack to cool completely.

4. Make the Glaze & Finish

- While the bars cool, prepare the glaze: in a medium bowl, whisk together the powdered sugar, vanilla, and milk until smooth.
- Using the parchment-paper handles, lift the bars from the pan. Drizzle with glaze, slice, and serve.



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