Strawberry Oatmeal Bars

Recipe adapted from “Well-Plated by Erin”

INGREDIENTS:
• 1 cup old-fashioned rolled oats
• ¾ cup white whole-wheat flour or all-purpose flour
• ¼ cup light brown sugar
• ¼ teaspoon ground ginger
• ¼ teaspoon salt
• 6 tablespoons unsalted butter, melted (can substitute melted coconut oil to make dairy-free)
• 2 cups strawberries, diced small (approximately 10 oz.), divided
• 1 teaspoon cornstarch
• 1 tablespoon freshly squeezed lemon juice
• 2 teaspoons granulated sugar, divided

EQUIPMENT:
• 8x8-inch baking pan
• Parchment paper
• Medium bowl
• Mixing spoon
• Measuring cups/spoons
• Knife
• Wire rack

DIRECTIONS:
1. Place a rack in center of oven and preheat to 375°F. Line 8×8-inch baking pan with parchment paper so the paper overhangs two sides like handles.
2. In a medium bowl, combine oats, flour, brown sugar, ginger, and salt.
3. Pour in melted butter and stir until clumps form and dry ingredients are evenly moistened.
4. Set aside ½ cup of the crumble mixture, then press the rest into an even layer in bottom of the prepared pan. Scatter half of the strawberries over the crust.
5. Sprinkle cornstarch evenly over the top of strawberries, then sprinkle lemon juice and ½ teaspoon of the granulated sugar over top of cornstarch.
6. Scatter on remaining strawberries, then the remaining ½ teaspoon sugar.
7. Sprinkle reserved crumbs evenly over the top of remaining strawberries. You will have some fruit showing through.
8. Bake the bars for 35 to 40 minutes, until fruit is bubbly and crumb topping smells toasty and looks golden.
9. Place pan on a wire rack and cool completely. Then, put in refrigerator for 2 hours. This will help crust from cracking when cut. Cut into 16 bars and enjoy!
10. Store in refrigerator for up to 5 days or freeze for up to 3 months.

*NOTE: If using frozen strawberries, let them thaw completely and pat dry before making recipe.