

FRUIT & OAT BARS

RECIPES BY AUBURNRAVEN.COM

Ingredients

- 1 cup rolled oats
- 1 cup flour of your choice
- ¼ tsp baking soda
- 1/8 tsp salt
- ½ cup butter softened
- ¾ cup raspberry jam
- ½ cup frozen raspberries or other frozen berries

Directions

1. Preheat oven to 350 F. Grease a square 8x8" and line with greased foil.
2. Combine brown sugar, flour, baking soda, salt and rolled oats. Rub in or cut in butter using your hands or a pastry blender to form a crumbly mixture.
3. Press 2 cups oat mixture into prepared baking dish.
4. Spread raspberry jam and raspberries evenly over the top.
5. Sprinkle the remaining mixture over the jam and gently press down.
6. Bake 35-40 minutes in preheated oven, or until lightly browned. Cool entirely before cutting into bars.

NOTES

This tasty recipe is good for an after school snack or dessert. You can change it up with different fruits and jams.

Store bars in airtight container (1 week) in refrigerator or freeze in freezer bag

(up to 3 months).