

Strawberry Oats Bars

Makes 12 squares



Ingredients

Base:

- ¼ cup canola oil
- ¼ cup brown sugar
- 1 large egg
- ½ cup all-purpose flour
- ½ cup oat flour
- ¼ teaspoon cinnamon
- ¼ teaspoon kosher salt

Filling:

- 1 pound strawberries, small diced
- 2 tablespoon sugar
- 1 tablespoon lemon juice

Crumble Topping:

- ¼ cup oat flour
- ¼ cup all-purpose flour
- ¼ cup canola oil
- ¼ cup brown sugar
- ¼ teaspoon kosher salt
- 1 ½ cups rolled oats

Steps

1. Preheat oven to 350°F. Cut a piece of parchment paper to fit the bottom of an 8" x 8" square baking dish pan leaving an overhang on two sides.
2. **Make the base first:** In the bowl of a stand mixer, mix together the canola oil, brown sugar and egg until combined. Add both flours, cinnamon and salt and mix until just combined. Press mixture into prepared pan into an even layer. Chill in fridge for 20 minutes.
3. Toss the diced strawberries with sugar and lemon juice. Set aside.
4. **Make the crumble topping:** In a large bowl combine the flours, canola oil, sugar and kosher salt. Add the rolled oats and toss with your fingers until well mixed and crumbly.
5. To assemble, remove the chilled base from the refrigerator and spread an even layer of the strawberry mixture on top. Sprinkle the crumble on top of the strawberries as evenly as possible but do not press down.
6. Bake for 45-50 minutes, or until golden on top and strawberries are slightly bubbling at the edges. Allow to fully cool before refrigerating for 2 hours.
6. Using the paper overhang, pull out the bars onto a work surface and cut into squares. Bars can be kept in an airtight container at room temperature for 5 days.