

Homemade Strawberry Oat Bars

Makes: 24 Servings

Total Time: 1 hour + Cool Time

Ingredients

2 cups old-fashioned rolled oats
1 ½ cups whole wheat flour
2/3 cup dark brown sugar
½ teaspoon cinnamon
½ teaspoon kosher salt
12 tablespoons unsalted butter, melted
4 cups small-diced strawberries, divided
2 teaspoons cornstarch
2 tablespoons lemon juice
2 tablespoons granulated sugar, divided

For the glaze-

1 cup powdered sugar, sifted
1 teaspoon vanilla
2 tablespoons milk

Directions

Preheat the oven to 350°F and butter or line a 9x13" pan with parchment paper.

In a medium bowl, combine the oats, flour, brown sugar, cinnamon and salt. Pour in the melted butter and stir until it starts to clump together and the butter is evenly distributed. Set aside ½ cup of the crumble mixture, then press the rest into an even layer in the bottom of the pan.

Scatter half of the strawberries over the pressed crumble mixture. Then sprinkle the cornstarch, lemon juice and 1 tablespoon of sugar over the strawberries. Top with the remaining strawberries and repeat with the remaining cornstarch, lemon juice and sugar. Top with the remaining crumb mixture.

Bake the bars in the preheated oven 35-45 minutes, until the fruit is bubbling and the topping is looking golden brown. Remove from oven and place the pan on a wire rack to cool completely.

While the bars cool, prepare the glaze. In a medium bowl, whisk the powdered sugar, vanilla and milk until smooth. If it is too thick, add more milk in small increments. If it is too thin, add more powdered sugar in small increments.

Remove bars from pan, drizzle with glaze, slice and serve.