

Berry Oat Bar

Serving size: 2x2 square | Yield: half sheet pan

Ingredients

	Crust:
1 lb	Butter
1 cup	Brown sugar
1 cup	Granulated sugar
2 tsp	Vanilla
3 1/4 cups	Flour
1 1/2 cups	Oats
1 tsp	Salt
2 cups	Additional oats and nuts for topping
	Filling:
15 oz	Raspberry preserves or cherry pie filling
2-3 cups	Fresh or frozen berries

Method

1. Allow butter to soften to room temperature.
2. Stir together flour, oats, and salt.
3. Using flat beater, cream butter and sugars until creamy.
4. Add vanilla and mix well.
5. Add dry ingredients and mix until dough comes together and forms large clumps.
6. Press 2/3 of the dough into a sprayed sheet pan.
7. Chill the crust until firm or overnight.
8. Bake crust at 350° for 15-20 minutes, until lightly brown around the edges and set in the middle.
9. While crust is baking, mix additional oats and nuts into the remaining 1/3 dough. Reserve for topping.
10. Allow crust to cool. Wrap tightly if using the next day.
11. Spread a thin layer of preserves or pie filling onto crust.
12. Top with berries and reserved crumb topping.
13. Bake at 350° for 30-40 minutes, until filling is bubbly on the edges and center is cooked through and set.
14. Check and rotate pan after 20 minutes.
15. Allow bars to cool before cutting.

Food Safety Reminders



Wash hands with soap and water before starting.
Wash anything that touches raw meat or eggs.
Gently scrub produce under running water.

Use separate cutting boards for meat and produce.
Wear gloves when handling ready to eat foods.
Follow proper cook-to and holding temperatures.

Notes

Adjust temperature and time if baking in a convection oven. Decrease temperature to 325°, low fan. Check after 20 minutes and rotate.

The crust can be baked a day ahead. Store reserved topping in cooler overnight.
The bars should be baked a day ahead of cutting to allow them to set up. Wrap tightly overnight.
If the kitchen is hot, they can be stored in the cooler.

When baking at home, preserves and fresh berries work the best.
When pie filling is preferred use cherry pie filling and frozen blueberries.

