

Strawberry Honey Oat Crumble Bars

This tasty treat is does not stay around long. Great for breakfast or just an afternoon treat. Easy to make because you probably have everything in your pantry all read.



Strawberry Oat Crumble Bars

Recipe serves
24

Ingredient	Amount
Crumble:	----
Old Fashion Oats	1 3/4 cup
All Purpose Flour	1 1/2 cup
Brown Sugar	1 cup
Baking Soda	1 tsp
Salted Butter, cold and cut into cubes	1 cup
Strawberry Filling:	----
Fresh Strawberries, sliced into small slices	3 cup
Sugar	1/3 cup
All Purpose Flour	2 tbsp
Fresh Lemon Zest	1 tsp
Honey	1/3 cup

Instructions

1. Preheat oven to 350°. Butter and line a 9x13 pan with parchment paper.
2. In a food processor or blender pulse flour, oats, brown sugar and baking powder until oats are ground. Add butter and pulse until crumb mixture comes together.
3. Press 1/2 of crumb mixture onto bottom of the pan. Bake for 8-10 minutes. Remove from oven and set aside.
4. In a medium bowl, toss strawberries with sugar. Add flour and lemon zest and stir together. Spoon berries over baked bottom crust. Drizzle honey over berries.
5. Sprinkle the top with remaining crumble. Bake for 35-40 minutes. Till it is golden brown.
6. The bars must cool completely to become solid. We put ours in the fridge but you can also cool them on the counter. If you try to slice them before they cool they will fall apart, they will still taste good just a bigger mess to deal with.

Shopping List

Ingredients	Have it	Quantity
Old Fashion Oats	<input type="checkbox"/>	1 3/4 cup
All Purpose Flour	<input type="checkbox"/>	1 1/2 cup +2 tbsp
Brown Sugar	<input type="checkbox"/>	1 cup
Baking Soda	<input type="checkbox"/>	1 tsp
Salted Butter	<input type="checkbox"/>	1 cup
Fresh Strawberries	<input type="checkbox"/>	3 cup
Sugar	<input type="checkbox"/>	1/3 cup
Lemon Zest	<input type="checkbox"/>	1 tsp
Honey	<input type="checkbox"/>	1/3 cup