

# STRAWBERRY RHUBARB BARS

## Ingredients

### Fruit Filling:

- 1 1/2 cups sliced strawberries
- 2 cups rhubarb, cut into 1/3-in pieces or smaller
- 1 Tbsp lemon juice
- 1 Tbsp fresh ginger minced
- 1 Tbsp cornstarch
- 2 Tbsp white granulated sugar

### Base & Crumb Topping:

- 1 1/4 cups gluten-free flour all-purpose blend
- 1 1/4 cups gluten-free quick oats
- 3/4 cup light brown sugar
- 1/2 tsp baking soda
- 1/2 tsp sea salt
- 1/2 tsp cinnamon
- 3/4 cup melted vegan butter or coconut oil
- 1 tsp vanilla extract

## Directions

1. In a medium bowl: combine the strawberries, rhubarb, lemon juice, ginger, cornstarch, and sugar. Mix together until combined, then set aside.
2. Preheat oven to 350F. Lightly grease or line an 8x8-inch baking dish with parchment paper. Set aside.
3. In a large bowl whisk together the flour, oats, sugar, baking soda, salt, and cinnamon to make the crumble mixture.
4. Stir in the melted butter and vanilla extract and mix until a soft dough forms.
5. Spread half of the oat mixture across the bottom of the pan. Press firmly into the pan. Bake for 10 minutes then remove from the oven.
6. Spread the fruit mixture in an even layer over the partially baked crust. Top with the remaining oat crust. Sprinkle it over the top of the fruit making sure to cover the majority of the surface.
7. Place the baking dish back in the middle of the oven and bake for an additional 35-40 minutes or until the top comes out golden brown.
8. Cool for at least 10 minutes before cutting into slices and store in an airtight container for up to five days.

Serves 9