

STRAWBERRY OAT BARS

Ingredients:

- 1 ½ cups- Flour, all-purpose
- 1 ½ cups- Oats, rolled
- ¾ cup- Brown Sugar
- 1 tsp- Baking Powder
- ½ tsp- Salt, Kosher
- 7 oz- Butter, cut into small pieces
- ½ cup- Coconut, shredded
- 4 cups- Strawberries, chopped
- ¼ cup- Sugar, granulated
- 2 TBSP- Cornstarch
- 1 tsp- Vanilla Extract
- 2 tsp- Lemon Zest

Method

- Lightly grease 8"x 12" baking pan and line with parchment paper
- Mix flour, oats, brown sugar, baking powder, salt and then mix in butter with pastry blender until it resembles coarse crumbs
- Fold in coconut and press two thirds of mixture into the prepared pan
- Combine strawberries, cornstarch, sugar and vanilla, toss until strawberry mixture absorbs the sugar
- Spread strawberry mixture evenly over prepared crust. Sprinkle remaining mixture over top of strawberry and pat lightly
- Bake at 350° until lightly browned, 45 -50 minutes and let cool completely
- Cut into squares of desired size and serve

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