



Strawberry Jam Bars

Ingredients

- 1 cup Life Every Day old fashioned oats
- 1 cup flour
- ½ cup Life Every Day light brown sugar, packed
- ¼ teaspoon Life Every Day baking soda
- Dash of Life Every Day salt
- ½ cup Life Every Day butter, cold
- ¾ cup Life Every Day strawberry preserves*

Directions

Line an 8-inch square baking pan with parchment paper and spray with nonstick cooking spray. (Overhang the parchment paper to help lift the baked bars after they are cooled).

In a large bowl, combine the oats, flour, brown sugar, baking soda, and salt. Mix well. Slice the cold butter into small pieces. Using a pastry blender, cut in the butter pieces to form a crumb mixture. Press half of the crumb mixture into the bottom of the prepared pan. Spread the strawberry jam to within ¼ inch of the pan edge. Sprinkle the remaining crumb mixture over the top and press lightly into the jam.

Bake at 350°F for 35-40 minutes or until the topping is golden and the filling is bubbling. Cool bars to room temperature before removing from the pan. Using the overhanging parchment paper, lift the bars from the pan, cut and serve.

**Can use any flavor of preserves or jam.*

