



Fruit Oat Crumble Bars

Makes 16 servings

DIRECTIONS

1. Preheat oven to 350°F. Line an 8 × 8 inch baking dish with parchment paper, leaving an overhang on both sides for easy removal after baking.
2. In a large mixing bowl or bowl of a stand mixer, cream together softened butter and top layer of Gift Mix - only the brown sugar. Then, stir in oats, flours, ginger and salt to make a crumbly mix.
3. Scoop 1 1/2 cups of crumble into prepared baking dish and press firmly into an even, flat base.
4. Spoon out 3/4 jar to the entire jar (amount of fruit to your liking) of preserves or jam evenly onto prepared crust.
5. Sprinkle remaining crumble filling evenly on top of fruit layer. Drizzle with melted butter.
6. Bake for 30 minutes, or until topping is golden brown. Allow to cool in pan for one hour, then carefully lift out using edges of parchment and set onto a wire rack to cool completely before cutting into square or rectangular bar cookies.

INGREDIENTS

- Gift Mix
- Jar of jam or preserves
- 1/2 cup butter, softened
- 2 tablespoons butter, melted



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