



STRAWBERRY BANANA CRUMBLE BARS



SERVES:

16

PREP TIME:

15M

COOK TIME:

45M

VEGETARIAN

INGREDIENTS:

1 Cup Crofter's Organic Premium Strawberry Banana Fruit Spread

2 Cups All Purpose Flour

2 Cups Rolled Oats

$\frac{3}{4}$ Tsp Salt

$\frac{3}{4}$ Cup Brown Sugar

$\frac{1}{4}$ Cup Wheat Bran

1 Tbsp Chia Seeds

1 Cup Butter
(Divided Into Thirds)

1 Egg Yolk

2 Tsp Vanilla Extract

DIRECTIONS:

1. Preheat oven to 350°F and line a 13x9 inch baking tray with parchment paper. Set aside.
2. In a large mixing bowl, combine the flour, oats, salt, brown sugar, wheat bran and chia seeds. Mix using a whisk. Next, add the divided butter ($\frac{1}{3}$ cup at a time) and mix together with a fork or using your hands. The mixture will be crumbly but should be able to come together with some pressure.
3. Next, add in the egg yolk and vanilla extract. Mix well using a rubber spatula. Transfer over $\frac{3}{4}$ of the mixture to the prepared baking pan and press down firmly with your hands to form the bottom crust. Spread out 1 Cup Crofter's Organic Premium Strawberry Banana Fruit Spread evenly across the crust.
4. Sprinkle the top with the remaining crumble and place the baking pan in the prepared oven. Allow to cook for 45 minutes (until golden brown). Remove from oven and allow to cool before cutting. Serve and enjoy!