Easy Strawberry Bars

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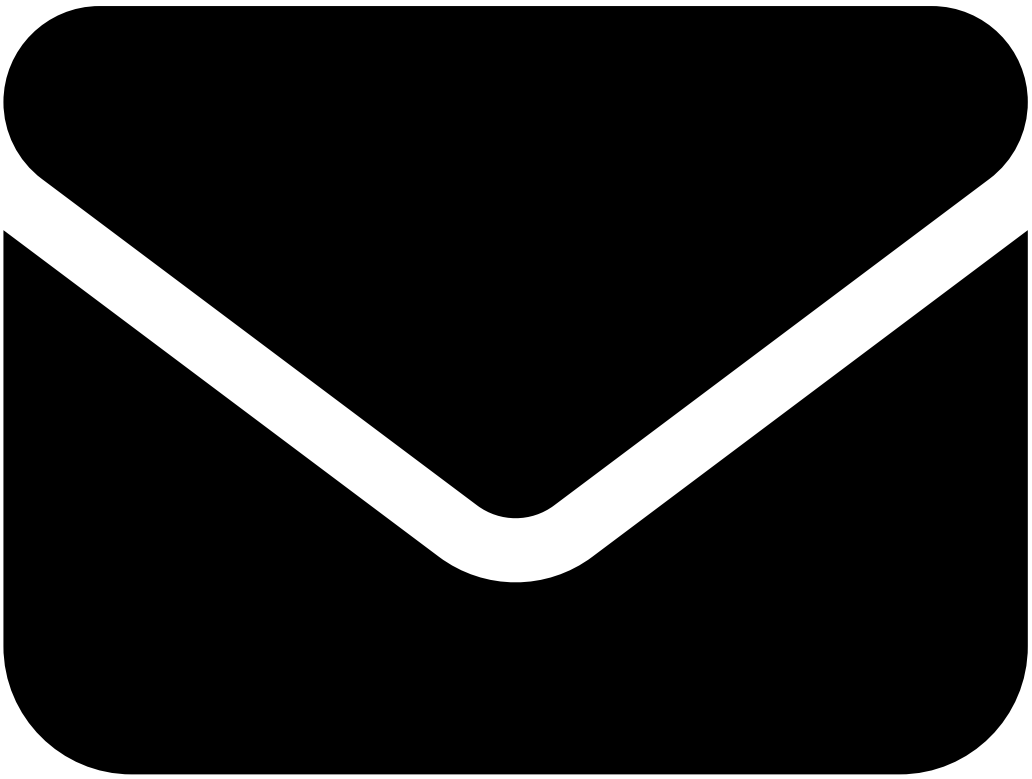




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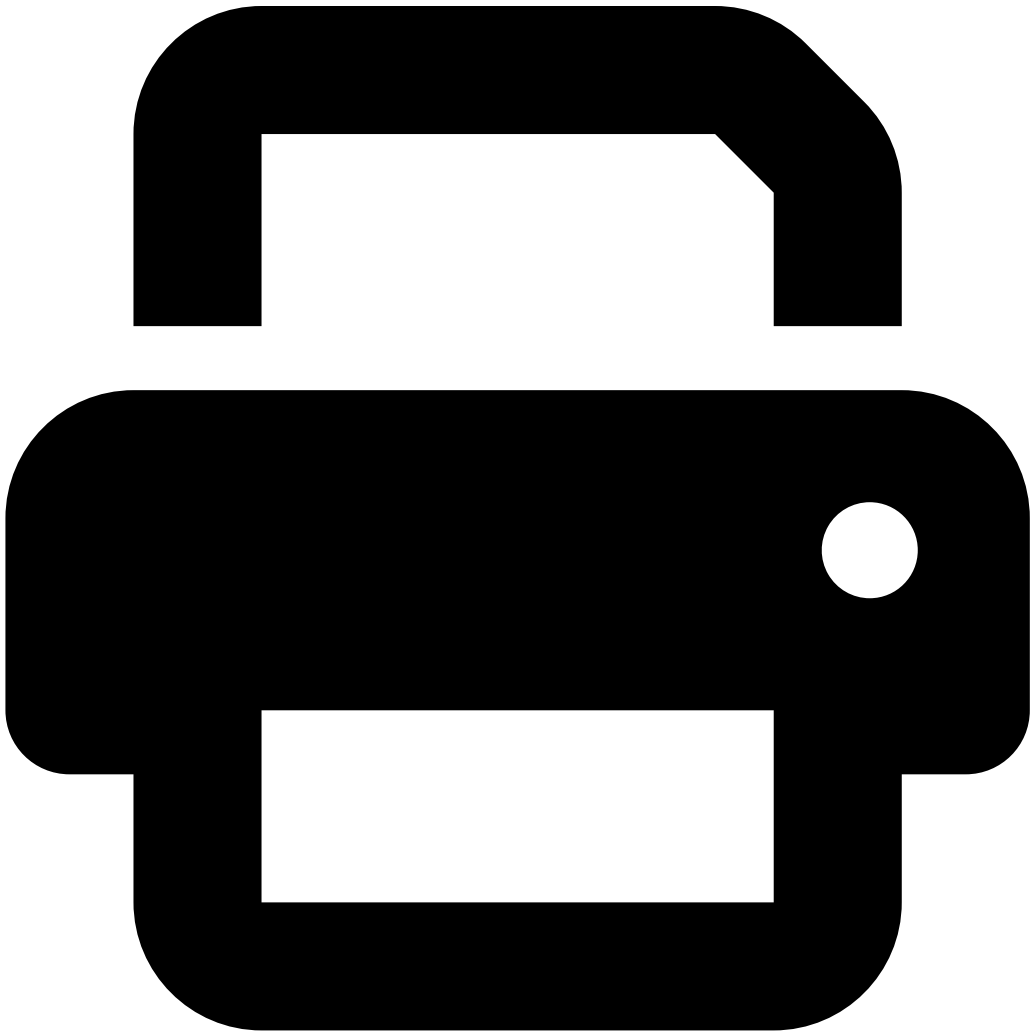

These easy strawberry bars are full of fresh strawberry taste. Loaded with good for you ingredients, oats, walnuts and fresh strawberries make this dessert a guilt free option if your craving sweet but still want something a bit more healthy.
We are heading towards the end of May and Memorial Day weekend, and hopefully a light at the end of this pandemic tunnel. I know it will all look different as we return to a new normal.

The comforting thing is food, and am happy to share this recipe with you all. Memorial day weekend has always been the unofficial start of Summer to me and the start of berry season.

And what better way to show case strawberries than these melt in your mouth super easy strawberry bars.

How To Make Easy Strawberry Bars

Start by cleaning the strawberries and cutting them in medium dice. Put the strawberries in a bowl with the white sugar, cinnamon, lemon zest and lemon juice set aside.

Then preheat your oven to 350 degrees, mean while in a bowl combine the oats and rest of ingredients, mix until well blended. Pat 3/4 of the crumb mixture in a 8 x 8 panspread the strawberry mixture over crust sprinkle top with reserved crumble, bake for 45 minutes. I topped my with a simple icing made by mixing 2 cups of powered sugar with 2 Tablespoons of lemon juice.

It’s better to let the bars cool off a bit before icing and cutting. This is another one of my versatile recipes, in this recipe you can use different berries to fit your lifestyle and taste or what you have on hand.

If you make this recipe please leave me a comment and don’t forget to tag me on Instagram, hearing your experience with my recipes is my favorite part. If your looking for more easy, delicious desserts try my Mandarin orange Bundt cake

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Sweet strawberries are layered between a buttery oat crumble and baked until golden, then finished with a simple icing for a fruity dessert that's crisp, tender, and perfect with a cup

of coffee.

- 2 cups oats
- 1 cup flour
- 1 stick butter melted
- 3 cups cubed fresh strawberries
- ½ cup sugar
- 1 tbsp lemon rind
- juice from 1 lemon
- 1 cup chopped walnuts
- 1 cup brown sugar
- 1 tbsp each vanilla and cinnamon

1. Preheat oven to 350
2. Mix strawberries with 1/2 cup white sugar, lemon rind, lemon juice, and 1 teaspoon vanilla set aside
3. In a bowl mix the oats, flour, baking powder, vanilla, butter, cinnamon, walnuts and brown sugar
4. Pat crumble mixture in bottom of 8 x 8 pan, lightly greased reserving 2 cups for crumble topping
5. Pour strawberry mixture over bottom layer
6. Sprinkle remaining crumble mixture over strawberries
7. Bake 45 minutes
8. Drizzle with simply icing
9. Cool before cutting