

Strawberry Oatmeal Bars

source: wellplated.com



Ingredients:

For the bars:

- 1 cup old-fashioned rolled oats
- 3/4 cup white whole wheat flour *or substitute all-purpose flour.*
- 1/3 cup light brown sugar
- 1/4 teaspoon ground ginger
- 1/4 teaspoon kosher salt
- 6 tablespoons unsalted butter *melted*
- 2 cups small-diced strawberries *about 10 ounces, divided*
- 1 teaspoon cornstarch
- 1 tablespoon freshly squeezed lemon juice *from about 1/2 small lemon*
- 1 tablespoon granulated sugar *divided*

For the (optional) vanilla glaze:

- 1/2 cup powdered sugar *sifted*
- 1/2 teaspoon pure vanilla extract
- 1 tablespoon milk

Directions:

- Place a rack in the center of your oven and preheat to 375 degrees F. Line an 8×8-inch baking pan with parchment paper so that the paper overhangs two sides like handles.
- In a medium bowl, combine the oats, flour, brown sugar, ginger, and salt. Pour in the melted butter and stir until it forms clumps and the dry ingredients are evenly moistened. Set aside 1/2 cup of the crumble mixture, then press the rest into an even layer in the bottom of the prepared pan.
- Scatter half of the strawberries over the crust.
- Bake the bars for 35 to 40 minutes, until the fruit is bubbly and the crumb topping smells toasty and looks golden. Place the pan on a wire rack to cool *completely* (you can speed this process along in the refrigerator).
- While the bars cool, prepare the glaze: In a medium bowl, briskly whisk together the powdered sugar, vanilla, and milk until smooth. Feel free to add more milk if a thinner consistency is desired. Using the parchment-paper handles, lift the bars from the pan. Drizzle with glaze, slice, and serve.