

Strawberry Oatmeal Bars

Adapted from [Pastry and Beyond](#)

- 2 cups sliced strawberries (400 grams)
- 1/4 cup sugar
- 2 teaspoons corn starch
- 1 Tablespoon lemon juice
- 1 1/2 teaspoon lemon zest (1 large lemon)
- 1 cup flour
- 1 1/2 cup rolled old fashioned oats (not quick oats)
- 2/3 cup sugar
- 2/3 cup unsalted butter, melted and cooled



Preheat oven to 350°. Spray 8x8-inch baking pan with nonstick spray. Line with parchment paper leaving a decent overhang.

Slice the tops off then slice/quarter the strawberries. Stir in sugar, cornstarch, lemon juice and zest. Set aside.

In a large bowl, stir together flour, oats and sugar. Stir in melted butter.

Reserve a packed 1/3 cup of mixture and press the rest into the baking pan.

Top with strawberry mixture then sprinkle the remaining mixture on top of the berries.

Bake for 35-40 minutes until top is a nice golden brown. Cool completely before cutting

Store covered in the refrigerator. Try not to eat them all in one sitting.