



# BLUEBERRY CRUMBLE BARS

## PREP TIME

10 minutes

## COOK TIME

25 minutes

## SERVES

A Party

## INGREDIENTS

- 1 ½ cups All-Purpose Flour
- 1 ½ cups Quick Cooking Oats
- 1 cup Organic Cane Sugar
- ½ tsp Ground Cinnamon
- ½ tsp Baking Soda
- ¾ cup Cold Butter
- 2 cups Oregon Growers Blueberry Jam  
(or the flavor of your choice) - you'll  
need 2 jars

## PREPARATION

Preheat oven to 375 degrees F. Butter a 9x13-inch baking dish. Combine flour, oats, sugar, cinnamon, and baking soda in a large bowl. Cut cold butter into flour mixture until it resembles coarse crumbs. Reserve about 2 cups flour-butter mixture. Press remaining mixture into the prepared baking dish to form a crust. Spread 2 cups Oregon Blueberry Jam over the crust and sprinkle with the reserved oat-flour mixture. Bake in preheated oven until topping is just browned, about 25 minutes. Cool before cutting and serving!