



[Gluten-Free, Dairy-Free, Egg-Free, Oatmeal Crumble Bars](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 15 minutes

Cook Time: 45 minutes

Total Time: 2 Hours

Makes: 12 Gluten-Free, Dairy-Free, Egg-Free, Oatmeal Crumble Bars

Crust and Crumble Ingredients:

- 1½ cups Gluten-Free Flour (Bob's Old Red Mill's gluten free flour was used)
- ½ cup Sugar
- ¼ tsp Salt
- ½ tsp Baking Soda
- ¾ cup Gluten-Free Old Fashioned Oats
- ½ cup chilled Butter Flavored Crisco
- ½ tsp Fresh Lemon Zest

Fruit Filling Ingredients:

- 2 cups Seasonal Fresh Fruit (sliced or chopped if needed, strawberries were used in the photos shown)
- ¼ cup Sugar
- 1 TBSP Lemon Juice
- 1 TBSP Cornstarch

Gluten-Free, Dairy-Free, Egg-Free, Oatmeal Crumble Bars Directions:

- Preheat oven to 375°.
- Lightly spray an 8"x 8" baking pan with non-stick spray. Place one sheet of parchment paper across the pan. Place a second sheet of parchment paper across the first sheet (to form an +). Set aside.
- Combine gluten-free flour, ½ cup sugar, salt, baking soda, and gluten-free old fashioned oats in a large bowl.
- Cut in butter flavored Crisco with a fork or pastry cutter.
- Remove and set aside 1 cup of the oats mixture for the top crumble.
- Take remaining oat mixture and press into the bottom of the prepared 8"x 8" baking pan. Set aside.
- In a clean bowl, toss together 2 cups seasonal fresh fruit, ¼ cup Sugar, lemon juice and corn starch.
- Spread fruit mixture on top of crust in the 8"x 8" baking pan.
- Sprinkle the cup of reserved topping over the fruit mixture.
- Bake in a preheated 375° oven for 45 minutes.
- Remove from oven, and allow to sit for 10 minutes.
- Place pan in refrigerator (on top of a hot pad) to allow to cool completely.
- To remove the bars, simply pinch the parchment paper at opposite side (so the weight of the Gluten-Free, Dairy-Free, Egg-Free, Oatmeal Crumble bars is supported), lift up the bars, and place them on a cutting board.
- Cut and serve.