

Raspberry Oatmeal Squares



While it is true that I do not have much of a sweet tooth, I discovered these probably 35 years ago skiing at Alta with my friend Dorothy. I loved them! On my recent visit to Utah I decided that we should try to recreate them. I found a simple recipe online that I modified slightly using nondairy butter (Miyokos is my favorite-it bakes well), We think they are just as good as we remember, and super simple to make.

Ingredients

- 1 cup flour
- 1 cup rolled oats
- ½ cup packed brown sugar
- ¼ teaspoon baking soda
- Dash of salt
- ½ cup vegan butter (or regular if not dairy free) softened
- ¾ cup seedless raspberry jam (I used seeded all the time, works fine)

Preheat the oven to 350 degrees. Grease an 8x8-inch square pan; I like to line with greased foil, easy to remove and it helps with clean up!

- Combine flour, oats, brown sugar, baking soda, butter and salt in a large bowl. I use a wooden spoon and my hands to make a crumbly mixture.
- Press 2 cups of oat mixture into the bottom of prepared pan,
- Spread jam leaving a ¼ inch margin from the edges
- Sprinkle remaining crumb mixture on top and press down lightly into the jam.
- Bake until lightly browned, 35 to 40 minutes.
- Allow to cool before cutting into bars.