

Raspberry Crumble Bars (GF & Vegan)



Ingredients

Cookie Base:

- 1 ½ cup GF flour
- 1/3 cup sugar
- ¼ tsp salt
- 8 Tbsp softened vegan butter

Crumble:

- 2 Tbsp brown sugar
- 1/3 cup chopped pecans
- ¼ cup oats
- 1/3 cup reserved cookie base

Raspberry Filling:

- ¾ cup raspberry preserves
- ¾ fresh raspberries
- 3 tsp lemon juice

Utensils

- Measuring cups and spoons
- 8 x 8 baking pan
- Parchment paper
- Nonstick cooking
- Stand or hand mixer
- Mixing bowls
- Spatula



Recipe Instructions

Step 1: Preheat & Prep

Preheat oven to 375°

Line 8 x 8 baking pan with parchment paper and spray with nonstick cooking spray.

Step 2: Cookie Base

Add flour, salt, and sugar to a stand mixer or mixing bowl. Using the paddle attachment or hand mixer, beat to combine. Add butter 1 piece at a time and continue beating until a batter forms.

Set 1/3 cup batter aside.

Step 3: Bake & Filling

Press remaining batter down into the baking pan, being sure to fill the corners.

Bake at 375° for 15 minutes.

Combine raspberries, preserves, and lemon juice in a mixing bowl and stir to combine. Make sure to really mash the fresh raspberries

Step 4: Crumble & Assemble

Combine reserved cookie base, brown sugar, pecans, and oats to a mixing bowl and stir to combine.

Pour filling over hot cookie base and spread the crumble evenly over the filling.

Step 5: Bake

Once the filling and crumble have been evenly spread, the bars can go back in the oven at 375° for another 25 minutes.

Once done, remove from oven and let cool completely to set.

Step 6: Bake & Enjoy!

Once completely cooled, cut into bars.

Enjoy!!

Bars can be stored in an airtight container for 3-5 days.



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Kitchen Safety Tips:

Always use an oven mitt!

Be sure to add any attachments to your mixer **before** you plug them in.