

Berry Breakfast Bars

Half jammy square and half granola bar, these delicious breakfast bars are perfect with a hot cup of coffee, afternoon tea or a quick mid-day snack.

½ cup Persian Lime Infused Olive Oil
2 Tbsp Brown Sugar
1 egg
1 cup All Purpose flour
½ cup Quick Oats
½ tsp Baking Soda
½ tsp Sea Salt
2 Tbsp Milk
2 cups Berries – blackberries, raspberries, blueberries or a combination
½ cup Brown sugar
2 Tbsp Lemon juice
2 Tbsp Blackberry Ginger Dark Balsamic
2 Tbsp Cornstarch

Step 1 - Preheat the oven to 400°F

Step 2 - In a small bowl mix together the oil, sugar and egg. Add in the flour, oats, baking soda and salt and stir to combine together. It will make a crumbly mixture. Mix in the milk to form a still-loose but moist dough.

Step 3 - Spray a 9x9 square pan with cooking spray. Reserve 1 cup of the dough mixture and press the remaining dough into the prepared pan to form a thick crust.

Step 4 - In a small pot add the berries and brown sugar. In a small bowl or measuring cup, mix the lemon juice and cornstarch until no lumps remain. Pour into the pot with the berries. Place over medium-high heat and cook until the berries are bubbling and thickened.

Step 5 - Pour the berries over the prepared crust and crumble the reserved dough overtop.

Step 6 - Bake in the prepared oven for 10 minutes, then reduce heat to 350°F and bake an additional 10 minutes. Let cool completely before cutting and serving.