

Oat and Jam Bars by Lynn's Recipes



A great way to use leftover pie crust or you can use one out of the refrigerated section of your grocery store. You can use any flavor of jam, so this is a very versatile recipe.

Preheat oven to 450°

Spread or unroll your pie crust on a parchment lined baking sheet. If you use a homemade crust, don't roll it thicker than ½".

Spread 1-1/2 -- 2 cups of your desired flavor of jam over the crust, all the way to the edges.

Mix together:

Ingredients:

- ¾ cup oats
- ¾ cup all-purpose flour
- 6 Tablespoons melted butter
- 1/3 cup brown sugar
- ¼ cup granulated sugar
- Pinch of salt

Note: Depending on the flavor of jam you use, you can add 1 teaspoon of cinnamon, if desired.

Sprinkle the oat mixture over the jam.

Bake in the 450°, preheated oven for 15-20 minutes. If your crust is a lot thicker, it may take

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30-40 minutes for the crust to bake thoroughly.

Once they are done, let the bars cool completely before you cut them to prevent them from falling apart.

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