



# Crunchy oats with cherry

## Ingredients

- **For the Pastry Base**
  - ¼ teaspoon salt
  - ½ cup packed brown sugar
  - 1 cup all-purpose flour
  - ½ cup cold butter, cubed
- **For the Cherry Filling**
  - 1 cup granulated sugar
  - ¼ cup cornstarch
  - 1 cup cherry juice blend
  - 4 cups pitted tart red cherries (fresh or frozen)
- **For the Oat Topping**
  - 1½ cups quick-cooking rolled oats
  - ½ cup packed brown sugar
  - ¼ cup all-purpose flour
  - 5 tablespoons butter, melted

## Instructions

### Step 1: Prepare the Pastry Crust

In a medium bowl, mix together the salt, brown sugar, and flour. Cut in the cold cubed butter using a pastry cutter or fork until the mixture resembles coarse crumbs.

Press the mixture firmly into a greased 2-quart or 11×7-inch baking dish.

Bake at 350°F (175°C) for 15 minutes or until lightly golden. Set aside.

### Step 2: Make the Cherry Filling

In a medium saucepan, whisk together the sugar and cornstarch. Stir in the cherry juice blend and cook over medium heat, stirring constantly, until the mixture thickens and becomes glossy.

Fold in the pitted tart cherries. Pour the cherry filling evenly over the baked crust.

### Step 3: Add the Oat Topping

In a separate bowl, combine the oats, brown sugar, and flour. Stir in the melted butter until crumbly. Sprinkle the topping evenly over the cherry filling.

### Step 4: Bake

Return the dish to the oven and bake for 20–25 minutes, or until the topping is golden and the edges are bubbly.

### Step 5: Cool and Serve

Allow the bars to cool before cutting into squares. Serve as-is or with a scoop of vanilla ice cream for

an extra-special dessert.

### **Nutrition Facts (per serving)**

- Calories: 564
- Fat: 20g (12g saturated)
- Cholesterol: 50mg
- Sodium: 234mg
- Carbohydrates: 94g (62g sugars, 3g fiber)
- Protein: 5g