



Dairy Free Oat & Apple Crumble Bars

Yield: 6 servings

Ingredients:

- 1 C Green Apples, Fresh, peeled, cored, small diced
- 1/2 Tbsp Corn Starch
- 1 Tbsp Dark Brown Sugar
- 1/4 tsp Lemon juice
- 1/8 tsp Cinnamon, Powdered
- 1/2 C Old-fashioned rolled oats
- 3/4 C all-purpose flour
- 1/5 C Dark brown sugar
- 2 Tbsp Granulated sugar
- 1/4 C Vegan Butter
- 1/4 tsp Baking Powder
- 1 oz Oatmilk, Vanilla
- 1 1/2 C Confectioner Sugar

Directions:

1. Combine, apples, corn starch, dark brown sugar, lemon juice and cinnamon in a large mixing bowl and set aside.
2. Combine oatmilk and confectioner sugar in a large mixing bowl.
3. Whisk until smooth and mixture resembles a loose icing.
4. Transfer in to a storage container, cover, and reserve under refrigeration until needed.
5. Combine oats, flour, 1/5 C brown sugar, granulated sugar, butter and baking powder in a large mixing bowl; Using a wood spoon, mix all ingredients together.
6. Continue to mix until mixture for the crumble is sandy in texture; Reserve 6 Tbsp(s) for topping; Set aside the remainder for the apple bar base.
7. Preheat a convection oven to 350 degrees F.
8. Line a piece of parchment paper across a 1/8th sheet pan; Spray with pan spray to prevent from sticking.
9. Evenly press 1 3/4 Cups of oat streusel on the base of the hotel pan.
10. Evenly spread the apple filling over the top of the oat streusel.
11. Bake for 30 minutes on the middle rack.
12. Remove from the oven, place on a wire rack and allow to cool under refrigeration for an additional 30 minutes.
13. Slice the block in to 6 bars.
14. Top each bar with 3/4 Tbsp(s) of oatmilk icing, and 1 Tbsp(s) of oat streusel, serve.

Recipe and photo courtesy of Danone