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Blueberry Oatmeal Bars

Ingredients

2 cups oats
1 ¼ cups flour
½ cup sugar
½ tsp cinnamon
¼ tsp baking powder
¼ tsp salt
1 tsp vanilla extract
¾ cup cold butter
1 cup blueberry preserve

Preparation

1. Preheat oven to 180 degrees.
2. In a large bowl, combine oats, flour, sugar, cinnamon, baking powder, salt, and vanilla.
3. Cut the cold butter into cubes and add to the dry ingredients.
4. Work the butter into the dry mix with your fingers, until the mixture resembles coarse meal.
5. Divide the mixture in half.
6. Press one half firmly into a square baking dish and bake until lightly browned at the edges, about 15 minutes. Spread the blueberry preserve on the slightly baked oat layer, and sprinkle the remaining mixture on top.
7. Bake until the top is golden brown, around 15 to 20 minutes.
8. Cool.
9. Cut into bars.

Cooks Note