

Gluten-Free Strawberry Mango Squares



Ingredients:

2 cups	Almond flour
½ cup	Oats (we used Quaker quick oats)
1/3 cup	Light brown sugar, firmly packed
½ teaspoon	Cinnamon
¼ teaspoon	Salt
7 tablespoons	Butter, melted
½ cup	Strawberry Mango or Strawberry Rhubarb Jam
2-3 Tablespoon	Powdered sugar (optional)

Directions:

Preheat oven to 350 degrees F. Line an 8x8 baking pan with parchment paper and light spray with cooking spray

In a medium bowl, combine almond flour, oats, brown sugar, cinnamon and salt. Use a fork to mix in the melted butter until dough clumps.

Spread 2/3 of the dough mixture to the 8x8 baking pan. **Firmly** press the mixture into the bottom of the prepared pan. Spread the jam evenly over the crust. Sprinkle the remaining dough over the jam.

Bake for about 30 minutes or until the crumble crust is lightly browned. Cool bars completely. Refrigerate for about 20-30 minutes before cutting and serving. Using a sieve, sprinkle squares with powdered sugar.

