



Sweet Oat Crumble Jam Squares

By Chef Veera Gaul, Ph.D.



Ingredients

(* indicates my preferred ingredients – see notes for alternatives)

- 1 sheet of refrigerated pie crust (or home-made if you prefer)
- $\frac{3}{4}$ cup jam (raspberry, O&V [Cherry Chocolate](#), [Rose Petal](#) or [Fig & Orange](#)) *
- $\frac{3}{4}$ cup rolled oats
- $\frac{3}{4}$ cup flour
- 2 tablespoons melted unsalted butter
- 4 tablespoons O&V [Unflavored EVOO](#) * (see Chef Note)
- $\frac{1}{3}$ cup brown sugar
- $\frac{1}{4}$ granulated sugar
- $\frac{1}{4}$ teaspoon salt

Preparation

Preheat the oven to 450 F. Line a large baking sheet with parchment paper.

Unroll the piecrust onto the parchment lined baking sheet and spread the jam leaving a border of $\frac{1}{2}$ inch around the edges.

In a bowl, mix together the oats, flour, brown sugar, granulated sugar, melted butter and EVOO and salt and stir till it is clumpy. Drop clumps of the oat mixture over the jam.

Place the baking sheet in the preheated oven for 12-16 minutes until evenly browned.

Remove, cool, and cut into squares.

Makes 15-18 pieces

Active time 10 minutes Total Time: 25 minutes

Chef Note

You can substitute with [Lemon EVOO](#) or [Blood Orange Oil](#) for a more citrusy and sweeter flavor. The Lemon EVOO tastes fabulous if you use **Lemon Curd** instead of jam, and the Blood Orange pairs perfectly with [fig jams](#)

Notes

* The [Unflavored EVOO](#) adds a wonderful olive oil and savory flavor to the sweet bars. Feel free to use another high quality EVOO so you take advantage of its health benefits. The [Fig & Orange spread](#) or [Cherry Chocolate](#) jam make a delicious filling and are particularly appropriate in the fall, but make this dessert using your favorite flavors of high-quality preserves or jams.

All highlighted products are available at [Oil & Vinegar stores](#)

Categories: Dessert, Sweets, Rolled Oats, Dessert Bars, Sweet Oat Squares, Raspberry Squares, Pie Crust, Holiday Baking, Jam Squares