

## Bread Crumb Streusel Fruit bars:

**Yield: one 9x13 inch baking tray**

Generous 3 cups/500 grams Whole grain bread crumbs

3 cups/330 grams rolled oats

2 teaspoons. baking soda

1 2/3 cup/ 250 grams brown sugar

1/4 teaspoon salt

1 Tablespoon. vanilla extract

3/4# butter, melted

Melt the butter in small pot and add the vanilla.

Combine all the dry ingredients in large bowl and mix well. Stir in the melted butter and mix evenly.

Line a baking tray with parchment (cover sides, too). Add two-thirds of the streusel and pat down. Spread with a generous layer of fruit butter/jam. (I prefer tart fruits, like sour plums). Sprinkle over remaining streusel and bake in a 350F oven for 50 minutes. The streusel should be well-browned. Cool and cut into squares or rectangles.