

# Strawberry-Rhubarb Fruit Bars

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## Crust

- 1 cup chopped nuts or old-fashioned rolled oats, divided
- 3/4 cup whole-wheat pastry flour
- 3/4 cup all-purpose flour
- 1/2 cup sugar
- 4 Tbsp cold butter, cut into small pieces
- 1 large egg
- 2 Tbsp canola oil
- 1 tsp vanilla extract
- 1/4 tsp almond extract

## Fruit Filling

- 3 cups diced strawberries, divided
- 3 cups diced rhubarb, divided
- 1/4 cup orange juice
- 1/2 cup plus 2 Tbsp sugar
- 1/4 cup cornstarch
- 1 tsp vanilla extract

- To prepare crust: Combine 3/4 cup nuts (or oats), whole-wheat flour, all-purpose flour, sugar and salt in a food processor; pulse until the nuts are finely ground. Add butter; pulse until well incorporated.
- Whisk egg, oil, 1 tsp vanilla and almond extract in a small bowl. With the motor running, add the mixture to the food processor. Process, then pulse, scraping down the sides, if necessary, until the mixture begins to clump, 30 to 45 seconds (it will look crumbly). Measure out 1/2 cup of the mixture and combine in a bowl with the remaining 1/4 cup chopped nuts (or oats). Set aside for the topping.
- Preheat oven to 400°F. Generously coat a 9-by-13-inch baking dish with cooking spray.
- To prepare fruit filling & assemble bars: Combine 2 cups strawberries, 2 cups rhubarb, orange juice, sugar and cornstarch in a large saucepan. Bring to a simmer over medium heat, stirring constantly, until the mixture is very thick, 4 to 5 minutes. Stir in the remaining 1 cup strawberries and 1 cup rhubarb and 1 tsp vanilla.
- Transfer the dough to the prepared baking dish. Spread evenly and press firmly into the bottom to form a crust. Spread the fruit filling over the crust. Sprinkle the reserved topping over the filling.
- Bake the bars for 15 minutes at 400. Reduce oven temperature to 350° and bake until the crust and topping are lightly brown, 25 to 30 minutes more. Let cool completely before cutting into bars, at least 1 1/2 hours.



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