**Blueberry Oat Bars**

**Ingredients**

* 105 mL flour (80 + 25)
* 180 mL oats
* 30 mL sugar
* 1 mL baking soda
* 80 mL cold margarine
* 375 mL blueberries or fruit mix
* 10 mL cornstarch
* 60 mL sugar
* 15 mL lemon juice or orange concentrate

**Directions**

1. In a bowl, combine **flour**, **oats**, 30 mL **sugar** and **baking soda**.
2. Cut in **butter** until mixture resembles coarse crumbs. Reserve 125 mL for topping.
3. Press remaining crumb mixture into a greased loaf pan; set aside.
4. In a saucepan, combine **blueberries**, **cornstarch**, **lemon juice** and 60 mL **sugar**. Bring to a boil; boil for 2 minutes, stirring constantly. Spread evenly over the crust.
5. Sprinkle with the **reserved crumb mixture**.
6. Bake at 375 degrees F for 25-30 minutes or until lightly browned. Cool before cutting.