

No-Bake Jammy Oat Crumble Squares



Makes: 10 Squares

Prep Time: 10 minutes

Chill Time: 20 minutes

Total time: 35 minutes

Ingredients:

- 1/2 cup plus 2 Tablespoons Chia Seed Jam, homemade, or store-bought
- 1/2 cup packed pitted Medjool dates (for best results use soft, fresh dates or if needed soak them in hot water for 30 minutes before using, drying well)
- 1/3 cup coconut oil, at room temperature
- 2 cups rolled oats
- Small pinch of fine sea salt, or to taste
- 2-3 Tablespoons water, as needed

Directions:

1. Prepare chia seed jam, if using homemade jam, and chill until cooled
2. Line a 9 x 5 inch loaf pan with a piece of parchment paper cut to fit the width of the pan, with a few inches of overhang on each side (this makes it easier to lift it later!)
3. In a heavy duty food processor or high powered blender, process the dates and coconut oil until the dates are finely chopped, about 15 seconds.
4. Add the oats, salt, and 2 Tablespoons of the water to the food processor with the dates and coconut oil. Process for 8-15 seconds, until the mixture is coarsely chopped and easily sticks together when pressed between your fingers. If the dough is still a bit dry, add the remaining 1 Tablespoon water and process briefly to combine.
5. Scatter 1 1/3 cups of the oat crumble mixture over the bottom of the prepared pan. Spread it out evenly and press it down firmly with your fingers to form a level crust.
6. Pour the jam over the crust, spreading it out evenly to cover the surface. Scatter the remaining crumble over the top (it'll fully cover the surface of the jam) and

gently press it into the jam so it adheres a bit. (If you find yourself with a bit too much crumble topping, you can shape it into energy cookies for an easy snack... you can throw it the fridge to firm up a bit and enjoy!)

7. Transfer the pan to the freezer to chill for 20-25 minutes so the slab can firm up (do not freeze much longer than this, or the jam itself will start to harden), or chill in the fridge for an hour or two if preferred.
8. Using the overhand parchment, lift the slab out of the pan and place it on the cutting board. Slice into squares - they'll be crumbly, but trust me, it won't matter! They will be gone in no time!

**Feeling a bit PB & J like? Turn these into PB and Jammy squares. Place 2 Tablespoons peanut butter in a small ziplock, snip off the corner, and pipe the peanut butter over the jam layer, then process with the recipe as written. **