



## Cranberry Date Bars

### Process

1. Preheat oven to 350°F.
2. Filling: Combine dates, cranberries, water, and maple syrup in saucepan over medium heat.
3. Heat until liquid has absorbed, and the fruit is soft. Add vanilla and almond extract. Remove from heat and set aside.
4. Oat base/topping: Combine flour, oats, brown sugar, baking soda, and salt to a medium mixing bowl. Stir to combine.
5. Add in butter and mix until combined.
6. Press half of mixture into a 9x13 pan. Bake for 8 minutes.
7. Spread cranberry/date mixture over crust. Sprinkle remaining crumb mixture on top.
8. Bake for 20-25 minutes, or until crust is golden brown.



### Ingredients

- 10 oz chopped dates, pitted
- 1 cup **MicroDried Whole Cranberry HM**
- 1/2 cup water
- 2 tablespoons maple syrup
- 1 teaspoon vanilla
- 1/4 teaspoon almond extract
- 2 cups AP flour
- 2 cups rolled oats
- 1 1/2 cups brown sugar, packed
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup butter, melted and slightly cooled