

Cranberry Crumble Bars

Servings: 16 Difficulty: easy

Ingredients:

- 1 1/2 C almond flour
- 2 T coconut flour
- 1/2 C GF rolled oats
- 1/3 C coconut sugar (can sub brown sugar)
- 1/4 C liquid coconut oil, or melted / cooled
- 1 egg
- 1/2 tsp cinnamon
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 1/2 C cranberry sauce (homemade, NOT jellied from a jar. Make sure it's sweet enough for you as the taste of the cranberry sauce does not change otherwise) **if you want to make these but do not have cranberry sauce at the ready, try Monique's [easy and healthy recipe here](#).*

Directions:

1. Line an 8×8 dish with parchment paper, or spray with cooking oil and set aside. Preheat oven to 350°F
2. Mix the dry ingredients in a bowl first (I used a large fork), and then

add in the coconut oil until well mixed, and lastly mix in the egg

3. Measure about 1/2 C of the crust/ crumble mixture and set aside for the topping. With remaining mixture, press into the bottom of your dish
4. Pour cranberry sauce over pressed crust and spread evenly with a spoon or spatula
5. Sprinkle crumble mixture you had set aside evenly over the cranberry layer
6. Bake for 25-30 minutes, until cranberry sauce is bubbling and
7. Let cool completely before cutting them into bars. Could alternatively enjoy this as a “crisp” by not slicing and rather scooping while warm (don't line with parchment paper if you do this option), serve with vanilla bean ice cream ♥

xo, Celiac Sweetie