

Coconut Balsamic Oatmeal Bars

Ingredients

1 c Flour (plus 2 tablespoons)
3 T Coconut Balsamic Vinegar
1 c Oats
1/2 c Brown Sugar
1/4 t Salt
1/4 t Baking Soda
1/4 t Ground Cinnamon
6 T Butter (melted)
1 1/3 c Dried Cranberries
3/4 c Sour Cream
1/2 c Sugar
1 t Vanilla Extract
1 Egg White (beaten)

Instructions

- 1.Preheat oven to 325°.
- 2.To prepare crust, combine 1 cup flour, oats, brown sugar, salt, baking soda, and cinnamon in a medium bowl, stirring well. Drizzle butter and coconut balsamic over flour mixture, stirring until moistened (mixture will be crumbly).
- 3.Reserve 1/2 cup oat mixture. Press remaining oat mixture into the bottom of an 11 x 7-inch baking dish coated with cooking spray.
- 4.To prepare filling, combine cranberries, sour cream, sugar, vanilla and egg white in a medium bowl, stirring well. Spread cranberry mixture over prepared crust; sprinkle reserved oat mixture evenly over filling.
- 5.Bake for 40 minutes or until edges are golden. Cool completely in pan on a wire rack.