

RECIPE

# Strawberry Rhubarb Streusel Bars

Rhubarb and strawberries make the perfect seasonal pairing!



Ready in **55 minutes**

Serves **8 people**

**Source:**

<https://www.plantpurenation.com/blogs/recipes/strawberry-rhubarb-streusel-bars>

**280 calories**



**Purposefully Plant-Based**

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## Ingredients

### **Crust:**

- ¼ cup almond butter, or the nut butter of your choice
- 1/4 cup coconut or other sugar
- 2 tablespoons maple syrup
- Zest of one lemon
- 1 tablespoon lemon juice
- 1 teaspoon pure vanilla extract
- 1 3/4 cup almond flour
- 1 cup oat flour
- 1 teaspoon baking soda
- 1/4 teaspoon sea salt

### **Strawberry Rhubarb Filling:**

- 3 cups fresh strawberries, diced
- 2 cups fresh rhubarb, diced
- 1 tablespoon lemon juice
- 3 tablespoons coconut sugar
- 2 tablespoons cornstarch

## Steps

1. Preheat the oven to 375°F. Line a 9 x 9 inch square baking pan with parchment paper.
2. **Crust:** In a medium bowl, combine the almond butter, coconut sugar, maple syrup, lemon juice and vanilla until smooth and creamy. Add the remaining dry ingredients and stir until completely combined and the dough is crumbly in texture.
3. Remove 1 cup of the crumbly crust and set aside. Dump the remaining dough into the bottom of the lined baking pan distributing it evenly. Press down firmly with your hands or spatula. Set aside.
4. **Filling:** In a medium size bowl, (you can use the same bowl as the crust, no need to clean it), combine the filling ingredients until fruit is thoroughly coated.
5. Spread the fruit evenly over the bottom crust. Sprinkle the reserved crumbly dough over the fruit mixture and bake for 40-45 minutes, or until the fruit is bubbly and crumb topping is browned. Cool completely before cutting. Cut into bars and serve at room temperature. Store in the refrigerator in an airtight container for 3-4 days.