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BLACKBERRY BREAKFAST BARS

Type of Recipe: Other

Difficulty: Easy

List of Ingredients:

2 cups fresh or frozen blackberries or raspberries
2 tablespoons sugar
2 tablespoons water
1 tablespoon lemon juice
½ teaspoon ground cinnamon
1 cup all purpose flour
1 cup quick cooking rolled oats
2/3 cup packed brown sugar
¼ teaspoon ground cinnamon
1/8 teaspoon baking soda
½ cup margarine or butter melted

Directions:

For filling, in a medium saucepan combine berries, sugar, water, lemon juice and ½ teaspoon cinnamon. Bring to a boil. Reduce heat. Simmer, uncovered, for about 8 minutes or till slightly thickened, stirring frequently. Remove from heat.

In a mixing bowl stir together flour, oats, brown sugar, ¼ teaspoon cinnamon, and baking soda. Stir in melted margarine or butter till thoroughly combined. Set aside 1 cup of the oat mixture for topping. Press remaining oat mixture into an ungreased 9x9x2-inch pan. Bake in a 350-degree oven for 20 to 25 minutes.

Carefully spread filling on top of baked crust. Sprinkle with reserved oat mixture. Lightly press oat mixture into filling. Bake in the 350-degree oven for 20 to 25 minutes more or till topping is set. Cool in pan on a wire rack. Cut into bars. Makes 18

Source:

Oregon Raspberry & Blackberry Commission. Find many other recipes at their website, www.oregon-berries.com.

[\[Back\]](#)