

## INGREDIENTS

### Crumble:

- 3 cups Almond Meal
- 1 cup Oats, rolled
- 2 tbsp Milk
- ¼ cup Coconut Oil
- ¼ cup Honey or Maple Syrup
- 1 tsp Vanilla Extract

### Filling:

- 3 cups Blueberries
- ½ cup Water
- ¼ cup Lemon Juice
- Zest of 1 Lemon
- ¼ cup Honey or Maple Syrup
- 2 tbsp Almond Meal

## DIRECTIONS

1. Preheat oven to 350 F. Spray an 8x8 inch pan with nonstick spray and set aside.
2. Mix all crumble ingredients together in a bowl.
3. Take 2/3 of mixture and press it evenly into the bottom of the pan. Set the rest of the crust/crumble mixture aside. Bake crust for 10 minutes. Remove crust and set aside.
4. Place all ingredients for the filling into a medium sauce pan and continue to mix until berries are like jam. Once the filling has thickened, pour on top of crust.
5. Spread the rest of the crumble mixture over the top of the berry filling and the bake for another 10 minutes.
6. Let cool and enjoy! Place in fridge to cool faster. The longer you let it cool, the better it stays.



## Blueberry Lemon Bars

*Gluten Free | Vegetarian | Vegan*

Yield:  
9 Servings

Prep Time:  
20 Min

Cook Time:  
20 Min