

# Chocolate Raspberry Bars

**Prep time:**

15 minutes

**Cooking time:**

39 minutes

**Yields:**

16 bars

**Ingredients:**

- 1 1/2 cups rolled oats
- 3/4 cup whole wheat flour or all-purpose gluten-free flour
- 1/2 cup coconut sugar
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- 2/3 cup room temperature coconut oil
- 1 1/2 cups fresh or frozen raspberries
- 5 tablespoons
- raspberry jam
- 1/2 teaspoon vanilla
- 1 cup dark chocolate chips

**Directions:**

1. Preheat the oven to 375°F and line an 8"x8" baking pan with parchment paper.
2. In a large bowl, mix together the rolled oats, flour, sugar, baking powder and salt.
3. Cut in the coconut oil using a pastry blender, two knives or your fingers, and mix until the dough just comes together. The dough should not be very crumbly, but should stick together.
4. Gently press two thirds of it onto the bottom of the prepared baking pan.
5. Bake for 10-13 minutes or until the edges just start to brown.
6. Meanwhile, prepare the raspberry filling. In a medium bowl, mix together the raspberries, jam and vanilla. Lightly mash with a fork.
7. Spread this mixture over the baked crust and then sprinkle about 1/2 cup (90 grams) chocolate chips over the raspberry layer.
8. Sprinkle the remaining oat mixture over the chocolate chips.

9. Bake for another 22-25 minutes or until the top has lightly browned and the filling is bubbly.
10. Remove from the oven.
11. Let the bars cool completely and then refrigerate for 2 hours before cutting.
12. Store any leftovers in the refrigerator for up to 4 days. These can also be frozen.