



Montana Gluten Free Processors

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Cherry Crunch Crumble Bars

(makes 2 - 9x13 pans of dessert)

Ingredients:

- 1 package of Montana Gluten Free Dessert Bar Crust Mix (prepared as directed on package)
- 1 ½ cups Montana Gluten Free Raw Oatmeal
- 1 cup Montana Gluten Free All Purpose Baking Mix*
- ¾ cups brown sugar
- ½ tsp ground cinnamon
- ½ cup butter
- 1 (21 oz) can cherry pie filling**

Directions

- While crust is baking, combine Raw Oatmeal, All Purpose Baking Mix, brown sugar and cinnamon in a medium size bowl.
- Cut in butter until mixture resembles coarse crumbs.
- After crusts are baked, spread ½ of the canned cherry pie filling evenly over each crust.
- Sprinkle the oatmeal crumble over the cherries. (Divide evenly between the 2 pans)
- Bake in a 375° F oven for 30 minutes or until topping is golden brown.
- Serve warm.

** Montana Gluten Free Waffle Pancake Mix can be used in place of All Purpose Baking Mix*

***Feel free to use Raspberry or Blueberry pie filling!*