

Strawberry Crumb Bars

By Sprinkled with Inspiration

You need:

1 box of dry cake mix, vanilla or yellow flavor

1 can of strawberry pie filling

2 cups fresh strawberries, cut up into slices

1 ½ cup old fashion oats (divided)

8 Tbsp. soft butter(divided)

½ cup brown sugar

1 egg

½ cup chopped pecans (optional)

Directions:

1. Spray a 13x9 pan with nonstick spray
2. In a bowl, combine cake mix and 1 c oats, reserve 1 cup of that mixture on the side
3. Add 6 Tbsp. soft butter and egg. Mix until combined and press into the bottom of pan, making sure it is firmly packed
4. Combine pie filling and berries in a bowl and then spread over the crust
5. Add to the 1 cup reserved crumb mixture, the brown sugar and 2 Tbsp. butter. Mix well and crumble over the top of berry filling
6. Bake 350 for 35-40 minutes
7. Cool and ENJOY!