

# Strawberry Yogurt Bars

- Prep Time: 10 minutes (plus 4 hours to chill)
- Cook Time: 18 minutes
- Total Time: 28 minutes (plus 4 hours to chill)
- Servings: 9



## Ingredients:

---

- 4 1/2 cups chopped strawberries, divided
- 1/3 cup Baker's Corner Granulated Sugar
- 1 teaspoon Stonemill Pure Vanilla
- 3 tablespoons Baker's Corner Corn Starch\*
- 3 tablespoons water
- 3 cups Millville Multigrain Crispy Oats, crushed
- 4 tablespoons Countryside Creamery Tastes Like Butter, melted
- 1/4 cup Friendly Farms Plain Nonfat Greek Yogurt

**\*These are Seasonal items that are only in stores for a limited time and may no longer be available.**

---

## Directions:

1. Preheat oven to 375°.
2. In a medium saucepan over medium heat, combine 4 cups strawberries and sugar. Cook for 5 minutes. Stir in vanilla.
3. In a small bowl, whisk together cornstarch and water until dissolved. Stir mixture into saucepan and cook for 3 minutes, until thickened. Pour into a medium bowl and refrigerate until cool.
4. In a large bowl, combine crispy oats and butter spread. Press into an 8x8-inch baking dish and bake for 10 minutes. Cool to room temperature.
5. Stir yogurt into cooked strawberries and pour on top of crust. Top with remaining 1/2 cup strawberries and refrigerate for 4 hours.
6. Cut into 9 squares and serve. Best eaten with a fork.



Recipe Courtesy of:  
ALDI Test Kitchen