Ingredients:
Makes 16 squares ~

1 ½ cups oat flour
1 cup rolled oats
¾ cup light brown sugar lightly packed
½ tsp cinnamon
1 tsp baking powder

½ tsp vanilla
¾ cup coconut oil, melted or ¾ butter, melted
2 cups blueberries
2 tbsp corn starch

Make it:

1. Preheat your oven to 375 degrees and grease a square 8x8 pan.
2. In a bowl combine flour, oats, sugar, cinnamon and baking powder, whisk well to combine.
3. Stir the vanilla into the melted butter or coconut oil, mix well, stir into the oat mixture and toss well, mix until crumbly. Measure 1 cup of the mixture and set aside. Press the remaining mix into the bottom of the pan.
4. In a clean mixing bowl combine blueberries ad cornstarch, toss well to coat blueberries with cornstarch. Pour and press into the oat mixture.
5. Sprinkle the remaining oat mixture on top of the berries.
6. Bake for 30– 35 minutes, or until golden brown and firm. Store in fridge if not eating.