

## Pineapple Cranberry Bars



### Filling

- 1 cup fresh or frozen cranberries
- 3 tablespoons brown sugar
- 1 1/2 teaspoon cornstarch
- 1 8-oz. can crushed pineapple in its own juice, undrained

### Crust

- 1 1/2 cups all-purpose flour
- 1 cup rolled oats
- 1 cup firmly packed brown sugar
- 1/2 cup chopped nuts
- 1/4 teaspoon salt
- 3/4 cup butter

Heat oven to 350° F. Grease 9x13 inch pan.

Combine all filling ingredients in a medium saucepan over medium heat. Bring to a boil, stirring constantly. Cover and reduce heat; cook for 10-15 minutes, or until cranberries pop and mixture thickens, stirring occasionally. Set aside.

Meanwhile, combine all crust ingredients except butter. Using a pastry blender, cut in butter until mixture resembles coarse crumbs.

Set aside 2 cups crumb mixture for topping. Press remaining crumb mixture into greased pan. Spread filling over top of the crust.

Sprinkle crumb mixture over filling; press lightly.

Bake for 20-30 minutes or until golden brown. Let cool completely before cutting into bars.

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