

Whole Grain Blueberry Bars

For 1 large baking sheet
(approx. 200 servings of 1 ½ in. bars)

Ingredients:

12 cups whole-wheat flour (Local, when available)
12 cups rolled oats
2 1/2 cups brown sugar, packed
4 tsp salt
6 cups very cold margarine, cut into cubes
2 cup cold water
6 cups jam (Local, when available)

Materials:

1 Rubber Spatula
1 Baking Sheet
1, 1-cup Ladle
Rolling pin OR additional spatula
Parchment paper
Cooking spray
Commercial mixer with the whisk attachment

Directions:

Line a baking pan with cooking spray and a layer of parchment paper. Preheat oven to 350 degrees.

Combine the dry ingredients in the bowl of a commercial mixer on a low setting for 45 seconds. Scatter the cut margarine pieces and the water over the dry ingredients in the mixer. Mix on low until the dough holds together when pressed, about 45 seconds (do not over mix, or the dough will be tough).

[If making dough ahead of time, place the dough into a storage container at this point and freeze or refrigerate.]

Scatter half of the dough evenly throughout the pan in small pieces at a time. Press dough flat using a spatula or rolling pin until it is about 1/4 inch thick. Using a 1-cup ladle, distribute the jam over the dough, and spread evenly with a spatula. The bottom layer of dough should not be visible through the jam. Sprinkle the remaining dough on top of the jam and press down with a clean spatula.

Bake for 15-18 minutes, or until the edges begin to brown. Allow to cool before cutting or refrigerate overnight to let crust harden. Cut into desired size bars.

