

Strawberry Streusel Bars

Ingredients

Cookie Base and Topping

- 1 pouch (17.5 oz) Betty Crocker™ sugar cookie mix
- 1/2 cup cold butter, cut into pieces
- 4 oz (half of 8-oz package) cold cream cheese, cut into pieces
- 1/2 cup old-fashioned oats



Filling

- 2 cups chopped fresh strawberries
- 1/2 cup strawberry jam
- 1 tablespoon lemon juice
- Sweetened whipped cream, if desired
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Steps

1. **1**Heat oven to 375°F. Spray 9-inch square pan with cooking spray.
2. **2**In large bowl, place cookie mix. Cut in butter and cream cheese, using pastry blender or fork, until mixture is crumbly (do not overmix). Press 3 cups mixture in bottom of pan. To remaining cookie mixture, stir in oats; set aside. Bake cookie base 20 minutes. Cool 10 minutes.
3. **3**In medium bowl, mix Filling ingredients. Spread mixture on partially baked crust. Sprinkle reserved oat mixture over filling.
4. **4**Bake 26 to 30 minutes or until light golden brown and bubbling along edges. Cool on cooling rack 30 minutes. Refrigerate 2 hours before cutting. Cut into 4 rows by 4 rows. Cover and refrigerate any remaining bars.