

## Chef Wade's Apple Oatmeal Squares

Ingredients: Yield: 1 sheet pan	Amount:
<b>Base:</b>	
Butter	2 cups
Salt	2 tsp
Flour	2.5 cups
<b>Filling:</b>	
Peeled, cored & sliced apple	12 cups
Sugar	2 cups
Orange juice	1-1/3 cup
Corn starch	1 cup
<b>Topping:</b>	
Oatmeal	7 cups
Flour	2.5 cups
Brown sugar	2 tsp
Orange zest	2 cups
Salt	1 tsp
Margarine	2 cups
<b>Method:</b>	
<b>Base</b> - Mix butter and sugar together until creamed. Add salt and flour, pat onto parchment lined sheet pan and par bake at 350°F for 8 min. at low fan (2% humidity).	
<b>Filling</b> - Mix berries, sugar and orange juice together and simmer until berries are tender. Add cornstarch and cool to thicken, set aside and cool. When cooled, spread to cover base.	
<b>Topping</b> - Mix oatmeal, flour, sugar, orange zest and salt. Cut in butter until crumbly. Spread and pat down as top layer. Bake at 350°F for 20 – 25 min. at low fan (0% humidity).	

We would like to thank the Skwxwú7mesh Nation, upon whose unceded traditional territory Cheakamus Centre resides.  
We value the opportunity to welcome others to learn, gather and share in nature on this traditional territory.