

Berry Yummy Peach Bars (Vegan, Gluten-Free, Nut-Free, Soy-Free)

This "smile-good" recipe was sent by Enjoy Life Foods for 4th of July celebrations.

"A delicious summer treat. Top with ice cream or your favorite non-dairy alternative. Best enjoyed warm and served in a bowl. NO: wheat, gluten, dairy, peanuts, tree nuts, egg or soy!"

Berry Yummy Peach Bars A delicious, summer treat. Top with ice cream or your favorite non-dairy alternative. Best enjoyed warm and served in a bowl.

For fruit filling:

- 1 can (15 ounce) sliced peaches (in juice)
- ¼ cup raw sugar or packed brown sugar
- 2 tbsp cornstarch (or tapioca starch)
- 1 cup blueberries
- 1 cup blackberries

For crust and topping:

- 1 package Enjoy Life Snickerdoodle cookies*
- 1 tbsp Spectrum organic shortening [can sub Earth Balance or other soy-free margarine]
- 1 tsp vanilla extract
- 1/3 cup packed brown sugar

Directions:

1. Preheat oven to 350°
2. To make the fruit filling: In a large bowl, mix together juice from peaches, sugar and starch. Stir in fruit. Place in a saucepan and cook over low heat until mixture thickens. Set aside
3. To make the crust and topping: Combine crust ingredients in food processor. Pulse until the mixture resembles flax meal. Press half of the crust mixture into a greased 8-inch square baking pan. Reserve the other half of the crust mixture for the topping. Pour the fruit mixture over the crust. Take the reserved crust mixture and sprinkle over the fruit mixture.
4. Bake for about 20 minutes, or until the topping is golden and the fruit mixture is dark purple and thick. Let cool for 30 minutes before cutting into bars. Yield: 2 dozen

*These cookies are awesome (whether or not you are gluten-free) so I do personally recommend them. But if you need to sub another cookie, keep in mind that these are soft-baked cookies, not wafers or crispy cookies.