

# VMC Prune Bars

**No. of people: 25**

8 cups Breakfast prune butter  
3 cups WW Flour  
6 cups Oats  
3 cups Sugar  
2 tsp Baking Soda  
2 tubs Earthbalance Soyspread

If prunes have not been boiled down to a butter, start with 10 cups breakfast prunes and boil down, slowly so as not to burn, into a butter consistency.

Whisk together flour, oats sugar and soda. Can use gluten free flour if preferred.

Mix in soy butter with hands until crumble sticks together.

Press half into half-size cookie sheet. Spread prune butter on top. Top with remaining crumble, pressing down lightly to hold.

Bake 350, fan on high, for 25-30 minutes, until lightly browned on top.