

## Meyer Lemon Jam Crumb Bars



### Ingredients:

#### For the bars

- 1 cup all-purpose flour
- 1/2 cup brown sugar
- 1/2 teaspoon baking powder
- 1/8 teaspoon kosher salt
- 1 stick unsalted butter cold and diced
- 1 egg yolk
- 1/2 teaspoon vanilla extract
- 1 cup Jackie's Jam Meyer Lemon Marmalade  
(any of citrus jams would work)

#### For the crumb topping

- 1/4 cup flour
- 1/4 cup brown sugar plus extra for sprinkling
- 2 tablespoons cold butter cut in cubes
- 2 tablespoons oats
- 2 tablespoons chopped pecans
- 1/4 teaspoon cinnamon

### Instructions

Preheat the oven to 375° F. Prepare an 8×8 square baking pan by lightly coating with butter or baking spray and lining with parchment paper.

*(recipes continue on the back)*

*Jackie's Jams*

In the bowl of a food processor, mix together the flour, sugar, baking powder, and salt. Add the butter and pulse until you have coarse crumbs. Add the egg yolk and vanilla and continue pulsing until the mixture just comes together in a ball.

Press the dough into the baking pan in an even layer. Top with the Jackie's Jam and spread evenly.

Back in the food processor, mix together flour and brown sugar for the crumb topping. Pulse the butter into the mixture until you have coarse crumbs. Add the oats, pecans and cinnamon, and pulse again until just combined. Using your fingers, pinch together the crumbs and sprinkle over the layer of Jackie's Jam.

Bake the bars for about 35 minutes, or until golden brown. Remove from oven and cool for at least 20 minutes before cutting.

*Adapted from Apricot Crumbles  
by Sara Quessenberry, Real Simple.*

*Jackie's Jams*