

Strawberry Crumble Bars



Ingredients:

2 cups all purpose flour

1/2 cup brown sugar

1/2 tsp salt

1/4 tsp ground cinnamon

1/4 tsp ground nutmeg

1 cup unsalted butter, room temperature

1 tsp vanilla extract

1 cup Jackie's Strawberry Jam (or other fruit flavor)

1/4 cup rolled oats

Instructions:

Preheat oven to 350F. Butter a 7 x 11 inch tart pan with a removable bottom, and set aside.

In the bowl of a food processor, add the flour, brown sugar, salt, cinnamon, nutmeg, butter, and vanilla extract.

Pulse until the ingredients are combined, and continue to pulse until the dough comes together into a single clump.

Reserve about 1 cup of the shortbread dough for topping the crumble bars, and crumble the rest into your prepared baking pan.

Press the dough evenly into the bottom of the pan with your fingers.

Spread the strawberry jam evenly over the dough.

Mix the reserved dough with the rolled oats, and crumble evenly over the jam layer. Some of the strawberry filling will show through, and that's good.

Bake for about 35-40 minutes until just starting to turn golden brown on the edges.

Allow to cool before removing from the pan and slicing. Note: shortbread is quite soft right out of the oven, and will firm up as it cools.

Note: If you don't have a 7x11 pan you can use a 9 inch square baking pan or a round 9 inch tart pan.

Option: Any flavor of Jackie's Jam will work.

Recipe adapted from the view from great island

Jackie's Jams