

PEACH CRANBERRY OATMEAL CRUMBLE BARS

INGREDIENTS

1 cup plus 5 tablespoons unsalted butter, melted and cooled to just warm
1 cup granulated sugar
3/4 teaspoon salt
2 large egg yolks
3 cups plus 3 tablespoons flour
1 cup old fashioned oats
1 1/2 cups peach jam
1/2 cup cranberry sauce (store bought is fine)

DIRECTIONS

Create a foil or parchment sling for your 9x13 inch baking dish or spray generously with baking spray.

In a medium bowl, mix together butter, sugar, salt, and egg yolks with a spoon until smooth. Add in the flour and mix until just combined. Remove 2 cups of the crust mixture and press into the lined pan. Mix oats into the unused portion of the crust and set aside covered with plastic wrap, but not in the refrigerator. Place the pan in the freezer for 30-60 minutes or so; the chilling of the crust prevents it from expanding and rising too much during baking.

Preheat oven to 325F.

Remove the crust from the freezer and place in the oven to bake for 20 minutes, or until the sides are lightly browned. Then remove from the oven, and increase oven temperature to 350F. Spread the peach jam on top, dollop small spoonfuls of cranberry sauce on top, and sprinkle the left over crust and oatmeal mixture. Bake for 35 minutes, or until the streusel is lightly browned.

Allow the pan to cool completely before taking the bars out of the pan. Remove the bars by lifting out with the sling and cut.