

Raspberry Oatmeal Crumble Bars

Yield: one 8x8 pan, 8 generous wedges

Prep Time: 5 minutes

Cook Time: about 30 minutes

Total Time: about 2 1/2 hours, for cooling

- 1/2 cup (1 stick) unsalted butter, melted
- 1/2 cup granulated sugar
- 1/4 cup light brown sugar, packed
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 3/4 cup old-fashioned whole-rolled oats (don't use quick cook or instant, they're finer and behave like flour and will make mixture too dry)
- pinch salt, optional and to taste
- about 12 ounces raspberry preserves (I used about two-thirds of one 18-ounce jar with seeds, use seedless preserves if preferred)



1. Preheat oven to 350F. Line an 8-inch square pan with aluminum foil and spray with cooking spray; set aside.
2. To a large, microwave-safe bowl add the butter and heat on high power to melt, about 1 minute.
3. Add the sugars, vanilla, and whisk to combine.
4. Add the flour, oats, optional salt, and stir to combine. Mixture will have some larger, well-formed crumble pieces as well as some sandier, dryer bits.
5. Set 1 heaping cup mixture aside to be sprinkled on later as crumble topping.
6. Transfer remaining mixture to prepared pan, and using a spatula or your fingers, hard-pack the mixture to create an even, smooth, flat crust.
7. Evenly spread the raspberry preserves over the crust making sure there's complete coverage. Preserves should be about 1/8-inch to 1/4-inch thick.
8. Evenly sprinkle with the reserved heaping 1 cup crumble topping mixture. Before sprinkling, I squeeze the mixture in my palm to encourage bigger crumble pieces to form.
9. Bake for about 30 to 32 minutes, or until edges are set and center has just set and is lightly golden browned. Place pan on a wire rack and allow bars to cool for at least 2 hours before slicing and serving. Bars will keep airtight at room temperature for up to 1 week or in the freezer for up to 6 months.