

Raspberry Crunch Bars



May 12, 2022

If you are one of those people who like the buttery-oatmeal-brown-sugar-pecan crisp topping a little bit more than the fruit in a Berry Crisp, then this “bar” is for you. It’s equal parts crunch crisp topping made into a crust and juicy sweet tart raspberry jam and fresh raspberries. It’s too juicy to eat with your hands unless you like that over-the-sink-experience (think summer tomatoes sandwich). Put a cold slice—or a square—on a plate and eat it with a fork. Now you can live your crisp topping with a little fruit for flavor dreams!

Makes 10 slices

Ingredients:

- 1/2 cup (1 stick) plus 2 tablespoons butter, melted
- 1/2 cup light brown sugar, loosely packed
- 1/4 cup granulated white sugar
- 1/2 teaspoon ground cinnamon
- 1 cup all-purpose flour
- 3/4 cup old-fashioned whole-rolled oats (don’t use quick or instant)
- 1/2 cup pecans, broken into pieces
- Pinch of salt
- 3/4-1 cup of best-quality raspberry jam
- 6-10 ounces of raspberries
- Baker’s Joy
- Vanilla ice cream or homemade whipped cream, optional

Method:

1. Preheat oven to 350F.
2. Spray an 8×8-inch square pan with Baker’s Joy or you can line with a parchment paper sling*, set aside.
3. In a large microwave-safe bowl melt the butter and reserve 2 tablespoons.
4. Add the sugars and cinnamon and stir to combine. Add the flour, oats, pecans and salt. Stir to combine, making sure that the butter is mixed throughout the dry ingredients. It should have a sand-like texture.
5. Reserve 1 cup of the oatmeal-pecan mixture for the topping.

WHAT'S 4 DINNER?

#RECIPESTHATDISH

6. Add remaining 2 tablespoons of butter to the mixture and mix well. Press the oatmeal-pecan mixture into the prepared pan. Bake for 20 minutes to set crust. Remove from oven and let cool for 10 minutes.
7. Evenly spread the raspberry preserves over the crust making sure you cover the entire crust. The jam should be about 1/8th of an inch thick, but don't worry if it is a little thicker in places.
8. Top jam with raspberries and make sure that they are evenly distributed—I used almost 2 pints, but if all you have is 1 pint, that's fine as long as they are evenly distributed.
9. Evenly sprinkle with the reserved oatmeal-pecan crisp topping mixture.
10. Bake for 30 minutes or until edges are lightly brown and the crisp topping is lightly golden brown on top.
11. Place pan on a wire rack and allow bars to cool for at least 2 hours before refrigerating. Once cool, refrigerate covered for 5 hours or overnight to set.
12. Remove from pan and cut into portions with a pastry cutter/bench scraper or a knife. Serve with a fork and if you want to gild the lily add ice cream and or homemade whipped cream.

Note: If you have never used a parchment sling, take 2 pieces of parchment that are about 12-14 inches long and fold them in half. Place one piece North-South and the other piece East-West so that they overlap. You will be pressing the crust into these pieces so that it is easy to remove the baked bars. Alternatively, you can refrigerate them 5 hours or overnight and they will come out in one “slab.”