

# OATMEAL JAMMY BARS

Makes 10 servings



## INGREDIENTS

1 1/2 cups all-purpose flour or white whole wheat flour  
1/2 cup firmly packed golden brown sugar  
1 teaspoon kosher salt  
1 teaspoon baking powder  
1/4 teaspoon baking soda  
12 tablespoons (1 1/2 sticks) cold unsalted butter, cut into cubes  
1 1/4 cups old-fashioned rolled oats  
1/4 cup ground pecans or almonds  
1/2 cup raspberry jam

## INSTRUCTIONS

Preheat an oven to 350° F. Butter a 9-inch square baking pan or dish.

In a large bowl, stir together the flour, brown sugar, salt, baking powder and baking soda to combine thoroughly. Scatter the butter pieces over the flour mixture and cut in the butter with a pastry cutter or 2 kitchen knives until the mixture is moist and crumbly. Add the oats and nuts and toss to mix evenly.

Press two-thirds of the dough into the bottom of the prepared pan. Spread the jam evenly over the top. Crumble the remaining dough evenly over the top, and press down lightly. Bake until the top is golden brown, 35 to 40 minutes. Let cool completely in the pan on a rack, then cut into bars. Makes 10 bars.