

Cranberry Crumb Bars

This recipe reminds me of my Chocolate Fillers only using Cranberries instead of Chocolate.

1-1/2 cup all-purpose flour
1-1/2 cup quick-cooking oats
3/4 cup packed light brown sugar
1/2 cup walnuts, finely chopped
1/2 tsp. salt
1-1/2 sticks (3/4 cup)
unsalted butter, melted
1 Tb. cold water
FILLING:
3/4 cup red raspberry jam or preserves
2-1/4 cup fresh cranberries OR
16 oz. can whole-berry cranberry sauce
GLAZE:
2 cups confectioners' sugar
2 to 3 Tb. orange juice
1/2 tsp. Vanilla



Heat oven to 375 degrees.

Line a 9-inch square baking pan with foil, letting ends extend above pan on 2 sides.

CRUST:

Stir first 5 ingredients in a medium bowl until blended.

Add butter and toss with 2 spoons until evenly moistened (mixture will be in small clumps).

Press about 2-1/2 cups evenly over bottom of prepared pan.

Bake until golden, about 10 minutes.

Meanwhile add the water to remaining oat mixture and toss as above until evenly moistened.

FILLING:

Mix jam or preserves with fresh cranberries. Or use the whole-berry cranberry sauce.

Drop spoonfuls of filling over the Crust and spread into an even layer with back of a spoon.

Crumble oat mixture over top.

Bake until the crust is golden and filling bubbles, about 40 minutes.

Cool completely in pan on a wire rack.

GLAZE:

Combine glaze ingredients; drizzle over bars. Remove from foil.

Yield: 16 squares.