

Raspberry Crumble Bars

Ingredients:

½ lb (2 sticks) unsalted butter, at room temperature

¾ cup sugar

1 teaspoon vanilla bean paste (or vanilla extract)

2 ⅓ cups unbleached all-purpose flour

½ teaspoon kosher salt

1 jar raspberry jam (10-12 oz), or any fruit jam of your choice

⅔ cup granola WITHOUT dried fruit

¼ cup sliced almonds, or any nut of your choice

Preheat oven to 350 degrees. Place the butter and sugar in a bowl and blend with a mixer on medium speed just until combined. With the mixer on low, add the vanilla.

Sift the flour and salt together, slowly add to the butter mixture, mixing on low until it almost comes together in a ball. Pat two-thirds of the dough evenly on the bottom of a 9-inch square baking pan and about 1/4-inch up the sides. Spread the jam over the top, leaving a 1/4-inch border. Mix the granola into the remaining dough with your hands. Break the dough into small bits and distribute it on top of the jam, covering most of the surface. Sprinkle the almonds on top. Bake the bars for 40-45 minutes, until lightly browned.

Cool completely and cut into bars