

Jam Bars

From the blog For Love of the Table

170 g. (1 1/2 c.) all-purpose flour
1/2 t. cinnamon
1/4 t. salt
1/4 t. baking powder
113 g. (1/2 c./1 stick) unsalted butter, room temperature
100 g. (1/2 c.) packed light-brown sugar
50 g. (1/4 c.) sugar
1/2 t. vanilla (optional)
1 large egg yolk
65 g. (2/3 c.) quick oats (not instant)
1/2 cup fruit jam (see note), well-stirred to loosen and break up

Butter an 8-inch square baking dish. Line with parchment and butter the parchment; set aside.

In a small bowl, whisk together flour, cinnamon, salt, and baking powder; set aside.

In a medium bowl, cream butter and sugars until well blended. Beat in the egg yolk and the vanilla. Add the flour mixture and mix until just beginning to be absorbed. Add the oats and continue to mix until all the dry ingredients have been absorbed and the mixture looks clumpy.

Place half of the dough (265 g.) into the prepared pan and press into an even layer. Spread the jam over dough, leaving a 1/4-inch border so the jam doesn't stick to the sides of the pan. Sprinkle remaining clumps of dough over all. Lightly press to form the top layer.

Bake in a preheated 350° oven until the top is golden, 25 to 30 minutes; cool completely in dish. Turn the cake of bars out of the pan and flip back over onto a cutting board. Cut into 16 to 24 bars with a serrated knife.

Notes:

- The original recipe called for sliced almonds instead of oats. To make them this way, omit the oats and replace them with 3/4 c. sliced almonds. If you like, substitute 1/4 t. almond extract for the vanilla.
- Any favorite fruit jam will work in this recipe. I prefer dark jams like strawberry, cherry, blueberry and plum....but I'm sure a lighter jam (like apricot or peach) would be delicious too—especially in the almond version.

(Recipe adapted from Martha Stewart's *Everyday Food Collectible Cookie Edition*)

<https://www.forloveofthetable.com/2015/05/jam-bars-as-sweet-treat-for-summer.html>

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