



THE J.M. SMUCKER CO.

Jam Bars

Create a mouthwatering treat with a few basic ingredients, most of which you probably already have in your pantry or fridge. This jam bars recipe features layers of crumbly, buttery crust and sweet **Smucker's®** fruit spread.

Prep Time Cook Time Serves Difficulty

10 mins 50 mins 24 Easy

Ingredients

- 1 cup Red Raspberry Preserves
- -OR-
- 1 cup Natural Red Raspberry Fruit Spread
- -OR-
- your favorite Smucker's® fruit spread
- Non-stick cooking spray, tab of butter or parchment paper
- 1 1/2 cups butter, softened
- 3/4 cup sugar
- 3/4 cup firmly packed brown sugar
- 3 cups all-purpose flour
- 1 1/2 cups old-fashioned oats
- 1/2 teaspoon salt

Directions

Step 1: Prep oven & baking pan.

HEAT oven to 350°F. Coat a large baking pan with non-stick cooking spray or butter, or line with parchment paper.

Step 2: Cream together butter & sugars.

BEAT butter, sugar and brown sugar in a large bowl with a mixer on medium-high speed until light and fluffy.

Step 3: Mix in dry ingredients.

ADD flour, oats and salt. Mix on low speed until blended.

Step 4: Form bottom crust.

MEASURE 2 1/2 cups of dough and set aside. Press remaining dough into prepared baking pan to form a crust. Bake 15 minutes.

Step 5: Add fruit spread and crumble layers.

REMOVE pan from oven. Stir fruit spread, then spoon over crust. Spread evenly. Finely crumble reserved dough over fruit spread layer.

Step 6: Bake then serve.

BAKE 30 to 35 minutes until topping is lightly browned. Cool completely in pan on wire rack. Then cut, serve and enjoy!

Images

