

Crumble Bars

strawberry jam & blueberry jam

makes 16

Ingredients

- 1½ cups all-purpose flour
- 1¼ cups old-fashioned oats
- ¾ cup unsalted butter, melted
- ¾ cup granulated sugar
- ⅓ cup firmly packed dark brown sugar
- 2 teaspoons kosher salt
- 1¾ cups fresh strawberries, chopped
- 1½ cups Quick Strawberry Jam (recipe precedes) or homemade/store bought jam



To make *Blueberry Jam Crumble Bars*, follow the recipe above and replace strawberries and jam with blueberry jam and fresh blueberries.

Instructions

1. Preheat oven to 350°. Line an 8×8-inch baking pan with parchment paper, and spray with cooking spray and dust with flour or use baking spray with flour.
2. In a medium bowl, stir together flour, oats, melted butter, sugars, and salt with a wooden spoon until crumbly. Press half of mixture into bottom of prepared pan.
3. Cover with Quick Strawberry Jam or homemade/store bought jam, and sprinkle with strawberries. Sprinkle remaining crumble on top.
4. Bake until golden brown and bubbly, 55 minutes to 1 hour. Let cool on a wire rack for 20 minutes. Refrigerate for at least 1 hour before slicing.
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Quick Strawberry Jam

- 1 pound fresh strawberries, chopped
- 1¼ cups sugar
- Juice of 1 lemon

In a medium saucepan, combine strawberries, sugar, and lemon juice. Bring to a boil over medium-high heat. Cook, stirring frequently for 5-minutes. Reduce heat to medium-low, and cook, stirring frequently and mashing berries with a potato masher, until mixture thickens, 30 to 45 minutes. Remove from heat, and let cool for 30 minutes before transferring to a clear jar. Jam will keep refrigerated for up to 2 weeks.

Quick Blueberry Jam

- 1 pound fresh blueberries
- 2 cups sugar
- juice of 1 lemon

In a large saucepan, combine all ingredients. Stir with a wooden spoon, and let stand for 2 hours. Bring mixture to a boil over medium-high heat. Cook, stirring frequently, for 5 minutes. Reduce heat to medium, and cook, stirring frequently and mashing berries with a potato masher, until mixture thickens, 45 minutes to 1 hour. Remove from heat, and let cool for 1 hour before transferring to a clean jar. Jam will keep refrigerated for up to 2 weeks.

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