

Oat Jam Bars

Makes 12 squares



Ingredients

Base:

1 stick unsalted butter, melted and cooled
½ cup brown sugar, lightly packed
1 teaspoon pure vanilla extract
1 cup all-purpose flour
1 cup old fashioned rolled oats
¼ teaspoon kosher salt
¾ teaspoon baking soda
¾ cup seedless blackberry jam

Steps

1. Preheat oven to 350°F. Cut a piece of parchment paper to fit the bottom of an 8" x 8" square baking dish pan leaving an overhang on two sides.
2. Mix together the butter, brown sugar and vanilla. Whisk to combine making sure the butter and sugar are well incorporated.
3. Add in the flour, oats, salt and baking soda. Mix with a large spoon or spatula until a thick dough is formed. Press half of the mixture into the bottom of the pan into an even layer. Bake for 8 minutes and then remove.
4. Gently add the jam on top of the base avoiding the edges as it will burn. Spread the jam onto the base. Sprinkle the remaining oat mixture on top of the jam but don't press it in.
5. Bake for an additional 13 - 18 minutes or until the top is lightly golden brown. Remove bars and allow to fully cool (about 2 hours) before using the paper overhang to pull out the bars onto a work surface and cut into squares. Bars can be kept in an airtight container at room temperature for 5 days.