



RASPBERRY STREUSEL BARS

These simple raspberry struesel bars boast a butter shortbread crust, sweet raspberry filling and brown sugar struesel topping! They make a delicious, fruity dessert!

Prep time: 15-20 minutes
Bake Time: 45 minutes

Total Time: 1 hour to 1 hour & 5 minutes
Serving Size: 12-16

FEATURED BAKEWARE:

USA PAN® Jelly Roll Pan

INGREDIENTS

CRUST:

- 1/2 cup melted unsalted butter
- 1/4 cup granulated sugar
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 1 cup all purpose flour

FILLING:

- 3/4 cup raspberry preserves
- 12-16 fresh raspberries

TOPPING:

- 1/2 cup old fashioned oats
- 1/3 cup light brown sugar
- 1/4 teaspoon ground cinnamon
- 1/4 cup all purpose flour
- 1/4 cup unsalted butter, cold and cut into cubes

INSTRUCTIONS:

Preheat oven to 150°C
Stir the melted butter, sugar, vanilla, and salt together for the crust ingredients.
Add the flour and combine. Press the mixture evenly into your USA PAN® 8 x 8 pan.
Bake for 15 minutes. Remove the crust and increase the oven temp to 180°C.
Spread the raspberry preserves over the warm crust and dot with the raspberries. Whisk the oats, brown sugar, cinnaom and flour for the streusel topping together. Cut the cold butter into the mixture until it resembles coarse crumbs. Sprinkle over the raspberry filling.
Bake for 30-35 minutes until golden brown. Remove from oven and allow to cool. Cut into squares.