

# Cranberry Orange Almond Bars

**PREP TIME:** 20 minutes

**COOK TIME:** 35-40 minutes

**CHILL TIME:** 1 hour

**TOTAL TIME:** Approximately 2 hours

## **CRUST:**

1 C all-purpose flour  
1/2 C granulated sugar

1/2 C unsalted butter, softened  
1/4 t salt

## **CRANBERRY ORANGE LAYER:**

1 C fresh or frozen cranberries  
1/2 C granulated sugar  
1/4 C orange juice  
1 T orange zest

1/4 t ground cinnamon  
1/4 t ground ginger  
1/2 C brewed Cranberry Orange Almond  
Bars tea (strong, cooled)

## **ALMOND TOPPING:**

1/2 C sliced almonds  
1/4 C brown sugar

2 T all-purpose flour  
2 T unsalted butter, melted

**PREHEAT THE OVEN** to 350°F (175°C). Grease an 8x8-inch baking pan.

**PREPARE THE CRUST:** In a medium bowl, mix the flour, sugar, and salt. Add the softened butter and mix until the dough comes together. Press the dough evenly into the bottom of the prepared baking pan.

**PREPARE THE CRANBERRY ORANGE LAYER:** In a medium saucepan, combine the cranberries, sugar, orange juice, orange zest, cinnamon, ginger, and brewed Cranberry Orange Almond Bars tea. Cook over medium heat, stirring occasionally, until the cranberries burst, and the mixture thickens, about 10 minutes. Spread the cranberry mixture evenly over the crust.

**PREPARE THE ALMOND TOPPING:** In a small bowl, mix the sliced almonds, brown sugar, flour, and melted butter until well combined. Sprinkle the almond mixture evenly over the cranberry layer.

**BAKE:** Bake in the preheated oven for 35-40 minutes, or until the topping is golden brown and the filling is bubbly. Allow the bars to cool completely in the pan on a wire rack.

**CHILL:** Once cooled, refrigerate the bars for at least 1 hour before serving. These bars taste great when served cold!

**SERVE:** Cut into squares and enjoy your delicious Cranberry Orange Almond Bars!