

Black Raspberry Almond Crumb Bars

SKILL
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MAKES
6 - 8 Servings

Ingredients

Crust:

- 2 cups flour
- 1/3 cup confectioner's sugar
- 1/2 cup toasted almonds, sliced
- 1/2 teaspoon salt
- 1 large lemon rind, grated
- 2 sticks unsalted butter, cut into small cubes
- 1 jar Stonewall Kitchen Black Raspberry Jam

Crumb Topping:

- 1 3/4 cups flour
- 3/4 cup sugar
- 1 large lemon rind, grated
- 1/4 teaspoon salt
- 1 1/2 sticks unsalted butter, cut into small cubes
- 1/2 cup toasted almonds, sliced
- Confectioner's sugar, for presentation



Directions

1. Preheat the oven to 375 degrees F. Line a 9x11-inch pan with foil. Butter the foil.
2. In the work bowl of a food processor or in a mixing bowl, combine all crust ingredients but the butter. Pulse or mix to combine.
3. Add the butter and pulse or mix until the dough comes together.
4. Gather the dough and drop walnut size balls of dough into the lined pan.
5. With floured fingers, gently press the dough out evenly in the pan.
6. Bake crust for about 20-25 minutes, or until the crust is slightly browned.
7. Remove the crust from the oven and spread the entire jar of jam over it while it is hot. Reduce the oven temperature to 350 degrees F.
8. Prepare the crumb topping while crust is baking: In the work bowl of a food processor or mixing bowl combine the flour, sugar, lemon rind and salt. Pulse or mix to combine.
9. Add the butter and almonds and process or mix until the mixture begins to form crumbs.
10. Sprinkle the crumbs over the jam and tap the pan on the counter to settle the crumbs.
11. Bake for 35-40 minutes, or until the crumbs are crisp.
12. Cool before garnishing with confectioner's sugar. Cut into squares and serve.

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