



Raspberry Bar Cookies



The Ingredients

- Crumb Mixture
- 2 ¼ all purpose flour
- 1 cup sugar
- 1 cup chopped pecans
- 1 cup butter, softened not melted
- 1 egg
- Filling
- 10 oz. Jar raspberry preserves (seedless jam)

Directions:

1. Grease 8 inch square baking dish. (glass works best)
2. In a bowl, cream together sugar and butter. Add flour, pecans and egg. Beat at low speed with mixer until crumbly –about 2-3 minutes.
3. Reserve 3/4 cup crumb mixture; press remaining into pan. Spread preserves within a ½ inch from edge of pan.
4. Crumble reserved crumb mixture over the preserves.
5. Bake at 350F for 45-55 minutes or until lightly brown near center of the oven. Cool completely.
6. Cut into squares.

Yields: About 2 dozen small squares, 1 dozen large