THE J.M. SMUCKER Co

# Jam Bars

Create a mouthwatering treat with a few basic ingredients, most of which you probably already have in your pantry or fridge. This jam bars recipe features layers of crumbly, buttery crust and sweet **Smucker's®** fruit spread.

| Prep Time | Cook Time | Serves | Difficulty |
|---|---|---|---|
| 10 mins | 50 mins | 24 | Easy |

## Ingredients

- 1 cup Red Raspberry Preserves
- -OR-
- 1 cup Natural Red Raspberry Fruit Spread
- -OR-
- your favorite Smucker's® fruit spread
- Non-stick cooking spray, tab of butter or parchment paper
- 1 1/2 cups butter, softened
- 3/4 cup sugar
- 3/4 cup firmly packed brown sugar
- 3 cups all-purpose flour
- 1 1/2 cups old-fashioned oats
- 1/2 teaspoon salt

## Directions

**Step 1: Prep oven & baking pan.**

HEAT oven to 350°F. Coat a large baking pan with non-stick cooking spray or butter, or line with parchment paper.

**Step 2: Cream together butter & sugars.**

BEAT butter, sugar and brown sugar in a large bowl with a mixer on medium-high speed until light and fluffy.

**Step 3: Mix in dry ingredients.**

ADD flour, oats and salt. Mix on low speed until blended.

**Step 4: Form bottom crust.**

MEASURE 2 ½ cups of dough and set aside. Press remaining dough into prepared baking pan to form a crust. Bake 15 minutes.

**Step 5: Add fruit spread and crumble layers.**

REMOVE pan from oven. Stir fruit spread, then spoon over crust. Spread evenly. Finely crumble reserved dough over fruit spread layer.

**Step 6: Bake then serve.**

BAKE 30 to 35 minutes until topping is lightly browned. Cool completely in pan on wire rack. Then cut, serve and enjoy!

## Images