

Raspberry Linzer Crumb Bars

Ingredients

- 1 cup all-purpose flour
- ¼ cup old fashioned oats
- ½ cup brown sugar, packed
- 1 ½ teaspoons ground cinnamon
- ½ teaspoon kosher salt
- 1 stick of unsalted butter, very soft at room temperature
- 1 tablespoon of pure vanilla extract
- 1 cup sliced almonds
- 1 cup of raspberry jam

Instructions

- Preheat oven to 350 degrees (F)
- Prepare an 8x8 square pan by evenly spraying inside with non-stick cooking/baking spray
- In a large bowl, combine flour, oats, brown sugar, cinnamon and salt
- Using hands, work butter throughout mixture until combined into pea-size balls
- Add vanilla extract
- Work all ingredients together
- Reserve about ¼ cup of mixture aside for the topping
- Press mixture into bottom of pan and up along sides to form a crust
- Spread jam over crust
- Sprinkle with sliced almonds
- Crumble reserved topping over the top
- Bake for approximately 35 minutes until crust is browned and jam is bubbling
- Cool on rack for 15-20 minutes, slice in bars

Tips

- Any variety of jam would work
- Nuts can be omitted or substituted with chopped pecans, walnuts or hazelnuts
- Try adding ½ cup of mini chocolate chips over the top

To Store

- Keep refrigerated in a sealed plastic zip bag or covered well with plastic wrap
- To freeze, wrap in foil or plastic wrap then place in a freezer bag for a month
- Wrap individual slices for a great lunch-box treat or late night snack.

Of Note

Baked goods make the best gifts. You do not need to spend a lot of money to show your friends and family that you care and love them. Bake something from the goodness of your heart and that will always be the best gift you can present to someone. Thank you for warmly welcoming us into your homes! We hope you love and enjoy this cake – happy baking!

In peace and good health, Angela Pepe Remsen and Anthony Pepe,
Founders and Owners of A Mano Baking Company, LLC

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We proudly offer catering for all holidays and events, in-home birthday parties, baking and cooking demos, classes and fundraisers too!

We are a small, family business serving all of Long Island's home consumers, restaurants and wholesale accounts. To us there is no greater joy than baking and cooking for our family. Alongside each other, using old, treasured recipes, we continue to be inspired by our present and past generations. In our kitchen, we value tradition above all and know family is truly everything. We passionately believe in striving for excellence while producing the finest locally made items from our family to yours.

“The more you know, the more you can create. There's no end to imagination in the kitchen.”

— Julia Child

