



Keller's Jam Bars

Many thanks to our longtime Farmstand team member, Kellie, for sharing her recipe with us!

Ingredients:

- 12 tbsp. (1 ½ sticks) cold unsalted butter, cut into 1/2-inch pieces
- 1 ½ cups all-purpose flour
- 1 ½ cups old-fashioned rolled oats
- ¼ cup powdered sugar
- ¾ cup firmly packed light brown sugar
- ½ tsp. ground cinnamon
- 1 cup Keller's Farmstand Amish apricot or other seedless fruit jam (*Buy one of each variety to make this yummy recipe over and over again!*)

Directions:

1. Preheat oven to 325 F
2. Prep a 9" square baking pan by lining it with parchment paper or aluminum foil to create a sling for easy removal. Butter or spray the lining.
3. In a food processor, combine the flour, oats, powdered sugar, brown sugar, and cinnamon. Add the butter pieces and pulse until the mixture forms fine crumbs.
4. Remove 2 C. of the flour mixture and set aside. Place rest of mixture in the baking pan and press it down to form the bottom crust.
5. Spread the jam over the crust. An offset spatula works great for this task.
6. Squeeze the reserved mixture in your hands to form small clumps and sprinkle evenly over the jam.
7. Bake until the edges are lightly browned and the jam filling is just beginning to bubble, about 30 minutes. Transfer the pan to a wire rack and let cool completely.
8. Lift the bars from the pan by pulling the parchment or foil sling. Cut squares on a cutting board and enjoy!

