

# Raspberry Granola Bars

Prep time 30 minutes  
Baking time 30 minutes  
Yields 12-16 bars

## **Ingredients**

For the crust  
1 cup butter melted  
½ cup sugar  
2 teaspoons vanilla  
½ teaspoon salt  
2 cups all purpose flour

For the filling  
1 large jar of your favorite jam ( raspberry )  
3 pints fresh berries ( raspberry )

For the topping  
Large bag of crumbled granola of your choice

## **Equipment**

Stand mixer / electric beater  
Large mixing bowl  
Measuring cups and spoons  
Parchment paper / non stick spray  
Cookie sheet  
Spoon / Rubber Spatula  
Whisk

Start out by preheating your oven to 365 degrees, and be sure to read all of the instructions and measure out all of your ingredients before you begin baking! This crucial step is something chefs all around the world use to make their recipe as easy as it can be.

- Line the bottom and sides of an 8-inch square baking pan with parchment paper, leaving enough overhang on all sides. Set aside.
- **Make the crust:** Stir the melted butter, granulated sugar, vanilla, and salt together in a medium bowl. Add the flour and stir until everything is combined. Press the mixture evenly into the prepared baking pan. Bake for 15 minutes
- Remove the crust from the oven, and turn the oven up to 350°F (177°C).
- Spread preserves over warm crust, Dot the preserves with raspberries on top and cover just enough of the raspberries with your favorite granola.
- Place back in oven and bake for additional 10-15 minutes
- Remove from the oven and allow to cool for at least 20 minutes at room temperature, then chill in the refrigerator for at least 2 hours (or overnight). Lift the foil or parchment out of the pan using the overhang on the sides and cut into bars. I usually cut them into 16 smaller bars, but you can cut them into 12 larger bars.