CRANBERRY CRUMBLE BARS



Serves 9 **Preparation time** 15 minutes **Cook time** 55 minutes

Ingredients

1 1/2 cups all-purpose flour

1 1/2 cups rolled oats

1 cup packed light brown sugar

1/2 teaspoon ground cinnamon

1 teaspoon baking powder

3/4 cup unsalted butter, melted and cooled slightly

1 teaspoon vanilla extract

2 cups cranberry sauce

2 tablespoons lemon juice

1 cup powdered sugar, sifted

1 teaspoon lemon zest from the same lemon

Nutrition Facts

9 servings per container

Serving size **1 piece (97g)**

Amount Per Serving

Calories **420**

	% Daily Value*
Total Fat 17g	**22%**
Saturated Fat 11g	**55%**
Trans Fat 0g	
Cholesterol 40mg	**13%**
Sodium 85mg	**4%**
Total Carbohydrate 63g	**23%**
Dietary Fiber 2g	**7%**
Total Sugars 37g	
Includes 37g Added Sugars	**74%**
Protein 4g	**8%**

Not a significant source of vitamin D, calcium, iron, and potassium

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Instructions

Preheat the oven to 375°F. Line an 8-inch square baking pan with parchment paper.

In a large bowl, whisk together the flour, oats, sugar, cinnamon and baking powder with 1/2 teaspoon kosher salt.

Add the melted butter and vanilla extract to the flour mixture and stir until the butter is incorporated and the dough begins to clump together.

Press two-thirds of the crumble mixture into the bottom of the prepared baking pan, spreading it into an even layer.

Bake the base layer for 10 minutes then remove it from the oven.

Spoon the leftover cranberry sauce on top of the base then spread it into an even layer.

Sprinkle pieces of the remaining crumble mixture on top. Bake the bars until the top crumble mixture is golden and set, 25 to 30 minutes.

Remove the bars from the oven and let them cool completely in the pan.

Next sift the powdered sugar into a medium-sized bowl and whisk in the 2 tablespoons of fresh lemon juice. (You can use bottled lemon juice if you don't have a fresh lemon.)

Add a little more lemon juice, a teaspoon at a time, until you reach your desired consistency. You want it to be pourable but not too runny.

Zest a lemon with a grater removing only the yellow zest and avoiding the bitter white pith. Stir it into the glaze.

Drizzle lemon glaze over the top of the cooled crumble bars.