

Jammin' Granola Bars

Recipe adapted from [Smucker's](#)

- 1/2 cup butter, softened
- 1 cup packed brown sugar (185-200 grams)
- 1/2 teaspoon vanilla
- 1 cup all-purpose flour
- 1 cup quick-cooking oats (see note below)
- 1 teaspoon baking powder
- 2/3 cup cherry preserves (or any flavor)



Directions

1. Preheat oven to 350°F. Line an 8-inch square baking pan with parchment paper or no-stick cooking spray.
2. Stir flour, oats and baking powder in a medium bowl, set aside.
3. Cream butter and brown sugar in medium bowl with mixer on medium speed until smooth and fluffy. Blend in vanilla extract.
4. Add flour mixture and mix on low until well combined. Reserve 1/2 cup for topping. Press remaining crumb mixture firmly into bottom of prepared pan to form a crust. Spread preserves over crust evenly. Sprinkle with reserved crumb mixture.
5. Bake 30 to 35 minutes or until lightly browned. Cool completely on wire rack. Cut into 16 bars.

Quick Cooking Oats Note: If you only have old fashioned oats like me. Have no fear, you can use a food processor to "process" your oats just a little which will make them cook faster. Pulse in a food processor a few times. Stir and pulse a few more times.