

MAKE IT!

Jam Granola Bars

MAKES ABOUT 4 DOZEN

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|---|----------------------------------|---|--|
| ¾ | pounds unsalted butter, softened | ½ | teaspoon baking powder |
| 1 | cup brown sugar | 1 | teaspoon salt |
| ½ | cup granulated sugar | 1 | jar American Spoon® Red Raspberry Preserves |
| 2 | teaspoon vanilla | 1 | jar American Spoon® Apricot Preserves |
| 4 | egg yolks | 1 | jar American Spoon® Sour Cherry Preserves |
| 3 | cups granola (divided) | | |
| 4 | cups flour | | |
| ½ | teaspoon baking soda | | |

Beat together butter and sugars in standing mixer on medium-low. Add vanilla, egg yolks and 2 cups granola. Sift the remaining dry ingredients together and mix into butter mixture a cup at a time until crumbly.

Grease a jelly roll pan, cut parchment to fit, and grease parchment. Pat dough mixture evenly into pan, reserving about ½ cup of mixture for topping. Using a knife, score dough into 3 sections (across the width). Onto each section, spread one jar each of the preserves. Top with remaining dough mixture, then the reserved granola.

Bake in a 350 degrees oven for about 20 minutes. Cool, then cut into bars.



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