



Christmas greetings to all of you.
In the following 12 days you will be receiving cookie recipes from our members
to help bring you some tasty joys during this holiday season.
We hope you will enjoy them.

The following recipe is one of my favorites. It was given to me by a dear friend and I have been making these bars for over 40 years. They are gooey and delicious. I hope you will enjoy them as we have for decades.

Fruit Jam Bars From Susan Sitrler

Preheat oven to 350 degrees

Ingredients:

½ cup flour
1 cup brown sugar (packed)
1 cup butter (salted)
1 ½ cups jam or preserves, not jelly
(Any flavor will do but the best to use are apricot, peach, or red raspberry jam.)

1 tsp. baking powder
1 ½ cups oats (either quick or regular)

Directions:

1. Cut the butter into the flour and baking powder.
2. Add the brown sugar and oats.
3. Grease a 9x12 inch pan
4. Put ¾ of the mixture on the bottom of your 9x13 inch pan.
5. Smash the mixture down flat across the bottom of the pan.
6. Mix up the jam to make it a bit smooth and spread across the oat/flour mixture.
7. Sprinkle the remainder of the dry ingredients evenly on top of the oats.
8. Use the remaining ¼ cup of butter, cut into small pieces and sprinkle on top of the mixture.
9. Bake in a 350 degree oven for 45 minutes. Cut when warm.

