

1st Place

#12

RASPBERRY STREUSEL BARS

2c Flour
2/3c Sugar
1/2t Salt
2 sticks Butter
1/4c Brown Sugar
2/3c Old Fashioned Oats
1/2c Pecans, chopped fine
1c Raspberry Jam
1/2c Raspberries
1T Lemon Juice

Preheat oven to 375

Mix flour, sugar and salt

Add all but 2T butter. Mix until resembles sand

Take out 1 cup of flour mixture and set aside. Press remaining flour mixture into bottom of 9x13 greased pan

Bake 14-18 minutes. Until the edges start to turn brown

While crust is baking, add brown sugar, oats and pecans to reserved flour mixture. Stir to combine. By hand mix in remaining butter. Small clumps should form. Set aside streusel

In small bowl, combine raspberry jam, raspberries and lemon juice. Smash with fork until some small pieces remain

Spread filling over hot crust. Sprinkle streusel over filling. Bake 22-25 minutes or until streusel is golden brown and filling is bubbling. Allow to cool completely before cutting into bars

#7

2nd Place

<p>STRAWBERRY RHUBARB BARS</p> <p>CRUST 1 ½ CUPS FLOUR 1 TABLESPOON MILK 1 TEASPOON BAKING POWDER 1 EGG, BEATEN ½ CUP COLD BUTTER 1 ½ CUPS STRAWBERRY RHUBARB PRESERVES</p> <p>TOPPING 1 EGG ½ CUP SUGAR 1 TEASPOON VANILLA 2 TABLESPOONS MELTED BUTTER 2 CUPS COCONUT</p>	<p>INSTUCTIONS</p> <p>PREHEAT OVEN TO 350 DEGREES. LINE A 13X9 PAN WITH FOIL. SPRAY WITH PAM. SET ASIDE. MIX FLOUR AND BAKING POWDER TOGETHER. CUT IN BUTTER WITH PASTRY BLENDER. ADD EGG AND MILK. STIR TO COMBINE. PRESS INTO PREPARED PAN. TOP WITH PRESERVES.</p> <p>IN A BOWL, BEAT EGG WITH A FORK. STIR IN SUGAR, VANILLA, BUTTER, AND COCONUT. DOLLOP OVER PRESERVES. BAKE FOR 45 MINUTES TILL GOLDEN BROWN. COOL IN PAN.</p>

3rd Place

Taste of Home

Almond Strawberry BARS

★★★★★

Apricot jam provides the fruit flavor in this small pan of sweet dessert bars shared by Olga Wolkosky of Richmond, British Columbia. "They freeze well and are always a hit," she relates. "They're also good with seedless raspberry jam instead."

TOTAL TIME: Prep: 15 min. Bake: 45 min. +
cooling

YIELD: 1-1/2 dozen.

Ingredients

2 cups white baking chips, divided

1/2 cup butter, softened

1/2 cup sugar

2 eggs

1 teaspoon vanilla extract

1 cup all-purpose flour

3/4 cup ~~homemade strawberry jam~~ **Homemade Strawberry Jam**

1/2 cup sliced almonds

Directions

1. Preheat oven to 325°. In a microwave, melt 1 cup chips; stir until smooth. Set aside.
2. In a large bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in melted chips and vanilla. Gradually beat in flour. Spread half of the batter into a greased 8-in. square baking dish. Bake 15-20 minutes or until golden brown. Spread with jam.
3. Stir remaining chips into remaining batter. Drop by tablespoonfuls over jam; carefully spread over top. Sprinkle with almonds. Bake 30-35 minutes or until golden brown. Cool completely on a wire rack. Cut into squares; cut squares in half.

Lemon Strawberry Crumb Bars

Strawberry Jam

- 2 lbs strawberries
- 2 c sugar
- ¼ c lemon juice

Lemon Glaze

- 1 c confectioner's sugar
- 2 T lemon juice

Bars

- 3 cups all purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 cup unsalted butter, cold, cubed
- 1 cup brown sugar
- 1 egg and 1 egg yolk
- 1 teaspoon vanilla extract
- 1 3.4 oz box lemon instant pudding
- Zest of one lemon

To make the jam

Combine the ingredients; cook while stirring until temperature reaches 220 degrees. Remove from heat, allow to cool.

To make the bars

1. Preheat oven to 350 degrees. Line a 9 x 13 pan with parchment paper

2. Whisk flour, pudding mix, baking powder, salt, and zest together. Add butter and cut in with a pastry cutter to form pea size crumbs.
3. Whisk brown sugar, egg yolk and vanilla together. Pour into flour mixture and combine.
4. Press 2/3 of mixture into bottom of the pan. Press to compact.
5. Spoon strawberry jam evenly over the crust.
6. Crumble the remaining butter/flour mixture on top and press down on strawberry layer.
7. Bake for 42-50 minutes or until the top is lightly browned and the strawberry mixture is bubbly on the sides.
8. Remove from the oven and allow to cool completely.

To make the glaze

Whisk all ingredients together and drizzle on top of bars. Cut into squares.

5th Place

Raspberry Almond Cream Cheese Bars with Orange Glaze

Ingredients:

- 1 cup butter
- 3/4 cup powdered sugar
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- 2 cups King Arthur all-purpose flour
- 1/3 cup quick oats
- 1/3 cup chopped almonds
- 1 small jar seedless raspberry jam
- 8oz. cream cheese, softened
- 1 can sweetened condensed milk

Orange Glaze

- 1 cup powdered sugar
- zest of an orange
- 1 tablespoon butter
- 2 tablespoon orange juice
- 1 teaspoon vanilla

Instructions:

1. Preheat oven to 350 degrees.
2. In a large mixing bowl combine butter, sugar, salt and vanilla, mix well.
3. Add flour to the sugar mixture and mix until well blended.
4. Reserve 1 cup of this mixture for the bar topping.
5. In a ungreased 9 x 9-inch baking pan, press the cookie mixture evenly into bottom of the pan.
6. Bake for about 10-15 minutes.
7. Remove from oven and set aside.
8. In a medium bowl combine cream cheese and the can of sweetened condensed milk. Mix until well blended.
9. Pour cream cheese mixture over the cookie base.
10. Stir raspberry jam to soften, making it easier to spread over the cream cheese layer.
11. Spread the raspberry jam evenly over the cream cheese mixture.
12. Add quick oats and chopped almonds to the reserved cookie mixture, mix well.
13. Crumble the oat mixture evenly over the top of the cream cheese and raspberry jam layer.
14. Bake for 25-30 minutes.
15. Remove bars from oven and cool slightly.
16. Meanwhile make the orange glaze by mixing powdered sugar, orange zest, butter, orange juice and vanilla in a small bowl until well blended.
17. Drizzle the orange glaze over the cooled bars.
18. Cut into 8 large bars or 16 small bars.
19. Garnish the center of each bar with a fresh mint leaf and a fresh raspberry.