

European Raspberry Bars

You'll love the rich, luscious taste of European Raspberry Bars – and appreciate how easy they are to make!

Easy

Yields: 16 bars

Preparation: 20 minutes

Cooking: 40-50 minutes

1-1/4 cups flour

1 cup sugar

1 cup pecans, chopped

1 cup (2 sticks) butter, softened

1 egg

1 10 oz. jar raspberry preserves

Preheat oven to 350 degrees.

Grease an 8" x 8" baking pan.

In a large mixing bowl, combine flour, sugar, pecans, butter and egg. Beat slowly with electric mixer until mixture is crumbly, 2-3 minutes. Reserve 1/2 cup of crumb mixture. Press the remaining mixture onto the bottom of the baking pan. Spread preserves to within 1/2" of the edge of the pan. Crumble remaining crumb mixture on top of preserves. Bake for 40-50 minutes, or until lightly browned. Cool. Cut into bars.