

RASPBERRY SQUARES

Original recipe from cooksillustrated.com



- 1 1/2 cups unbleached all-purpose flour (7.5 ounces)
- 1 1/4 cups quick-cooking oats
- 1/3 cup granulated sugar
- 1/3 cup packed brown sugar
- 1/4 teaspoon table salt
- 1/4 teaspoon baking soda
- 1/2 cup finely chopped pecans or almonds, or a combination
- 12 tablespoons unsalted butter (1 1/2 sticks), cut into 12 pieces and softened by still cool
- 1 cup raspberry preserves

INSTRUCTIONS

1. Adjust oven rack to lower-middle position and heat oven to 350 degrees. Spray 9-inch-square baking pan with nonstick cooking spray. Line with foil or parchment for easy removal. Spray foil or parchment with nonstick cooking spray.

2. In bowl of standing mixer, mix flour, oats, sugars, baking soda, salt, and nuts at low speed until combined, about 30 seconds. With mixer running at low speed, add butter pieces; continue to beat until mixture is well-blended and resembles wet sand, about 2 minutes.

3. Transfer 2/3 of mixture to prepared pan and use hands to press crumbs evenly into bottom. Bake until starting to brown, about 20 minutes. Spoon and spread preserves evenly over hot bottom crust; sprinkle remaining oat/nut mixture evenly over preserves. I like to very lightly press the crumble topping down, that way it's not too crumbly and messy when you bite into a square. Bake until preserves bubble around edges and top is golden brown, about 30 minutes, rotating pan from front to back halfway through baking time. Cool on wire rack to room temperature, about 1 1/2 hours, then remove from pan using foil handles. Cut into squares and serve.

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