

Cranberry Crumble Bars

Ingredients

1 c pecans	1 tsp kosher salt
1½ c flour	½ tsp baking soda
1¼ c old fashioned oats	1½ sticks unsalted butter, melted
⅓ c sugar	1 14 oz can whole berry cranberry sauce
⅓ c dark brown sugar	

Directions

Preheat oven to 350 degrees. Toast pecans in the oven on a baking sheet for 5 minutes, cool slightly then coarsely chop. In a large bowl, whisk the pecans with the flour, oats, sugars, salt and baking soda. Add the melted butter and stir until combined. Prepare a 9x13-baking pan by spraying with a cooking spray, lining with parchment paper, then spraying once more. Press ⅔ of oat mixture into bottom of pan and top with cranberry sauce (avoiding edges). Sprinkle remaining crumble over cranberry sauce. Bake the bars for about 30 minutes, until the top is golden brown. Cool for at least 30 minutes before cutting into squares. Can be stored in an airtight container for a week or in freezer for several weeks.

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