

Oatmeal Jam Bars

Adapted from [Baked: New Frontiers in Baking](#) via [Smitten Kitchen](#)

makes on 9 x 13 inch pan of bars

- 1 1/2 cups all-purpose flour
- 3/4 cup firmly packed brown sugar
- 1 1/4 cups rolled oats
- 1/2 cup shredded sweetened coconut
- 3/4 teaspoon salt
- 3/4 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon cinnamon
- 3/4 cup unsalted butter, chilled and diced
- 2 cups jam (apricot, blackberry, raspberry, you pick!)
- 2 Tablespoons lemon juice

Preheat the oven to 350 degrees. Butter a 9 x 13 inch baking pan. Line the pan with parchment paper so that it overhangs on both long sides (you will use this as a sling at the end). Butter the parchment.

Combine the first 8 ingredients (flour, brown sugar, oats, coconut, salt, baking powder, baking soda, and cinnamon) in a bowl. Whisk to blend. Cut in butter chunks until it resembles cornmeal. Reserve 1 1/2 cups of the oatmeal mixture. Evenly press the remaining into the prepared baking pan. Bake for 12-15 minutes, until golden brown. Remove from oven and place on a wire rack to cool. Do not turn off oven.

While crust cools, combine jam (I used apricot and blackberry) with lemon juice. Stir. Brush a thick layer of jam over the cooled crust. Sprinkle the reserved oatmeal mixture over the top of the jam layer. Drop dollops of jam over the top of the crumb if you want the polka dot effect. Bake for 35- 40 minutes until crust topping begins to brown. Turn baking pan halfway through to ensure even cooking. Remove baking tray from oven and cool on a wire rack.

Once bar is cool, gently lift from the pan using the parchment as a sling. Rest the bar on a cutting board. Cut into your desired shapes using a knife or cookie cutters. Store in an air-tight container, separating the layers with wax paper to prevent sticking. Bars will keep well for 2 days. You can also freeze them for later.