

Cranberry-Applesauce Bars

Although these bars delight in their seasonal appeal, they are hearty enough to serve for breakfast, yet rich enough to serve for dessert! Try them with a dollop of whipped cream, or better still, ice cream! Either way you will definitely need a fork because these bars are sticky-good!



Ingredients

1 1/2 cup applesauce
1/4 cup brown sugar
2 tblspns all-purpose flour
1 tblspn lemon juice
1/2 cup butter or margarine
1/2 cup brown sugar
1 tspn cinnamon
1/2 cup all-purpose flour
1/2 tspn salt
1 cup quick cooking rolled oats
2 cups seedless raspberry jam
1 cup dried cranberries, *chopped*

Preheat oven to 375-degrees F. Lightly grease an 8 x 8-inch baking pan, set aside.

In a small saucepan combine applesauce, brown sugar, and lemon juice; cook until bubbly and thickened. Cool completely.

Cream butter (or margarine) with 1/2 cup brown sugar. Mix in cinnamon, flour, salt; then stir in oats. Press half of the oat mixture into the bottom of prepared pan. Spread cooled applesauce mixture over oat layer. Crumble remaining oat mixture over applesauce.

In a small bowl, mix raspberry jam with chopped cranberries. Spread over crumbled oat mixture and applesauce...cover completely, spreading to edges of pan.

Bake for 35-40 minutes, or until jam topping is bubbly. Cool, then cut in to squares. Serve as desired.

Serves: 8-9.