

# Blueberry Bars

## INGREDIENTS FOR FILLING

- 3 cups of fresh (or frozen) blueberries ·
- 1 cup of blueberry preserves (jam)
- 1 tablespoon of flour

## INGREDIENTS FOR CRUST

- 1 ½ cups all-purpose flour
- 1 cup (firmly packed) dark brown sugar · 1 cup oats
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1/2 teaspoons baking soda
- 1/4 teaspoon kosher salt
- 1 cup margarine (or butter)

## PREPARATION

1. Preheat oven to 375°F and grease 8x8” baking pan.
2. In stand mixer, beat butter till light and fluffy. Add dry ingredients to the mixture. Beat until fully combined.
3. In a separate bowl mix blueberries, preserves, and flour together.
4. Time to prepare the bars!
  - A. Split the dough in half. Press half the dough on the bottom of the pan.
  - B. Spread blueberry mixture over this layer.
  - C. Put the remaining dough on top.  
Trick I use! For the top dough layer, I press it into a square on wax paper and then flip it into the pan for the top layer.
5. Bake for 40 minutes or until the cookie edges are golden brown.

