



Almond Crumb Bars with Strawberry Lavender Jam

Crunchy almond bars with seasonal strawberry and lavender jam make this a perfect treat with a cup of tea, dessert, or snack. Feel free to add your favorite jam or substitute with different nuts like pecans or macadamia.

Active Time: 15 minutes

Total Time: 30 minutes

Yield: 10 to 12 bars

Ingredients:

- 1 ½ cups All Purpose Flour (can substitute with gluten-free flour)
- 1 cup Strawberry Lavender jam (can substitute for your favorite fruit jam)
- ¼ teaspoon salt
- ½ teaspoon ground cinnamon
- ¼ teaspoon baking powder
- ¾ cups sliced almonds (can substitute with pecans or macadamia nuts)
- ½ cup light brown sugar (packed)
- ¼ cup granulated sugar
- ½ cup coconut oil (room temp) can substitute with butter
- 1 egg
- 1 teaspoon vanilla
- 1 tablespoon HH Lavender Honey (or plain honey)
- 1, 8-inch square pan (greased with coconut oil) or 8-inch round pie pan

1. Preheat oven to 350 degrees.
2. Mix flour, salt, baking powder and cinnamon in a bowl and put aside.
3. In a stand-up mixer (if you don't have one use a hand mixer), add coconut oil and sugar and blend on high speed for 3 to 4 minutes.
4. On the lowest setting, add egg and vanilla and blend well for 2 minutes.
5. Still on low speed slowly pour the flour mixture into the bowl until combined for 2-3 minutes.
6. Turn off mixer and blend in the almonds with by hand.
7. Use half the dough and spread a thin, even layer on the bottom of your greased pan.
8. With a spoon, spread a layer of the jam on top of the dough.
9. Using your fingers, crumble and sprinkle the remaining dough on top of the jam layer covering the entire surface.
10. Bake for 30 minutes until top is crispy. Drizzle honey on top...Cool, cut and serve!

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Ready for the oven.



Done and perfect with a cup of tea.