



**FULL-ON FLAVOR**

# CRANBERRY CRUMB BARS

## INGREDIENTS

### CRUST AND TOPPING

- 2 1/2 cups all-purpose flour
- 1 cup sugar
- 1/2 cup ground slivered almonds
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup cold butter
- 1 egg
- 1/4 teaspoon ground cinnamon

### FILLING

- 4 tbsp Colman's cranberry sauce

## METHOD

Heat oven to 375°F. Grease 13x9-inch pan with butter or cooking spray.

In large bowl, mix flour, 1 cup sugar, the almonds, baking powder and salt. Cut in butter, using pastry blender (or pulling 2 table knives through ingredients in opposite directions), until mixture looks like coarse crumbs. Stir in egg. Press 2 1/2 cups of crumb mixture in bottom of pan. Stir cinnamon into remaining crumb mixture; set aside.

Spoon Colman's cranberry sauce evenly over crust. Spoon reserved crumb mixture evenly over filling.

Bake 45 to 55 minutes or until top is light golden brown. Cool completely. Refrigerate until chilled. Cut into 6 rows by 4 rows. Store tightly covered in refrigerator.